

Tart Doughs

Chef William Merelle

Savory Tart Dough

1/2 pound of butter
4 cups pastry flour
1 egg yolk
1 oz water
2 pinches salt
1 pinch pepper

Cut the butter into small cubes. Mix the butter in a mixer with a paddle, add the salt and pepper, then add all the other ingredients (yolk, water, flour) and mix carefully for one minute. Add the flour when sticky, cover with plastic wrap and refrigerate. Good for 3 to 4 days.

Sweet Tart Dough

1/2 pound of butter
4 cups pastry flour
1 egg yolk
1 oz water
1 pinch salt
3/4 cup sugar

Cut the butter into small cubes. Mix the butter in a mixer with a paddle, add the salt and sugar, then add all the other ingredients (yolk, water, flour) and mix carefully for one minute. Add the flour when sticky, cover with plastic wrap and refrigerate. Good for 3 to 4 days.

Bon Appetit