

Savory Tart Dough

Yield: 18-24 tart shells

Or two-8-inch shells

425°F

This is made differently than a pie shell. It needs to be sturdier and stronger to stand on its own. You can use this for quiches or savory tarts

2-3/4 cups	flour
1/2 tsp	salt
1 tsp	fresh herbs (anything like tarragon, sage, thyme etc)
1 cup	unsalted butter, chilled
2 large	egg yolks
3 tbsp	water, cold

1. If you are going to use the tart shell as a pre-baked shell, preheat your oven to 425°F.
2. In a work bowl fitted with the metal blade, place the flour, salt, and herbs. Pulse 5 times. Add the butter cut into chunks around the work bowl. Pulse 20 times until blended. Add the egg yolks and the water through the feed tube while the machine is on. Just when it starts to gather (not for a ball) stop the machine and dump out on a clean surface. Press together with the palm of your hands and use as needed.
3. The dough should not be sticky. You can firm the dough up in the refrigerator for about 10 minutes. It is now ready to roll out into a tart pan.
4. For pre-baked tart shells, prick the bottoms and sides of the tarts with a fork, bake for 8-10 minutes until golden brown and dry.