

## CORNMEAL PASTRY DOUGH

This crispy cornmeal crust was developed to be used for both savory and sweet pies. It is especially good paired with stone fruit pies and galettes—just be sure to purchase a high-quality, stone-ground fine cornmeal for the best flavor.

### YIELD/PAN SIZE

One disc, enough for one 9-inch single-crust pie

INGREDIENTS	VOLUME	OUNCES
All-purpose flour	1¼ cups	5.75
Finely ground cornmeal	¼ cup	1.5
Kosher salt	½ tsp	-
Sugar	¼ tsp	-
Unsalted butter, cold, cut into ¼-inch cubes	½ cup (1 stick)	4
Water, ice cold, plus more as needed	3 to 4 tbsp	-

- 1 In a large bowl, combine the flour, cornmeal, salt, and sugar. Scatter the butter pieces over the dry ingredients.
- 2 Using a pastry blender or by rubbing the mixture between your fingers, quickly cut or rub the butter into the dry ingredients until it is in pieces no bigger than small walnuts but no smaller than peas.
- 3 Sprinkle half of the ice-cold water over the butter mixture. Using your hands or a rubber spatula, lightly toss the dry mixture to incorporate the water. Do not overwork the dough, or the butter may melt. Continue to add water in small amounts until the dough is rough but pliable and just holds together when pressed to the side of the bowl. The mixture should not form a ball or mass of dough in the bowl.
- 4 Turn the dough out onto a lightly floured work surface. Shape the dough into a 5- to 6-inch disc and wrap it tightly in plastic wrap. Refrigerate for at least 1 hour, or preferably overnight, until firm.

**SWEET CORNMEAL CRUST** *Follow the recipe for Cornmeal Pastry Dough, increasing the sugar in step 1 to 1 tablespoon.*