

Pie Dough

710g flour

10g salt

455g cold unsalted butter cut into small cubes

140g cold lard or crisco

$\frac{2}{3}$ c. (160ml) ice water

combine flour and salt in a bowl. Add the firm butter and crisco to the flour and pinch the fat to the side of hazelnuts with your fingers.

add the ice water and mix with your hands just until the dough comes together, the butter should still be lumpy. Gather the dough into a ball then flatten into a disc so it chills faster.

Wrap and allow to rest in the walk-in for 1-2 hours before using.

Yield 3# 4oz.