Pate Brisee

dough DIALED

basis all purpose flour + cake flour = 250 g

	Ingredient	Grams	Baker's	Total	Method
1	all purpose flour[1] cake flour butter, cubed and chilled salt	167 83.0 205 3.0	66.8% 33.2% 82.0% 1.2%	32.6% 16.2% 40.0% 0.58%	Add ingredients to food processor and pulse until the butter and flour form a cornmeal like texture
2	water, ice	55.0	22.0%	10.7%	Add the water and just mix until the dough comes together.
3					Press into a disk about 4 cm thick.
4					Wrap with plastic and refridegerate for ***1 hour*** (or ***4 hours***)
	Total	**513**	205.2%	100.0%	

[1]Use unbleached. Bleached flour only for cakes.