

JACQUES PÉPIN'S SHORTCRUST PASTRY DOUGH (METHOD #2 : WITH A FOOD PROCESSOR)

The Recipe

<https://cuisinedaubery.com/recipe/shortcrust-pastry-dough/>

Jacques Pépin's Shortcrust Pastry Dough (method #2 : with a food processor)

Chef: Jacques Pépin

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Pie Dough, Savory Pie Dough, Shortcrust Pastry Dough,

Ingredients

Pour 600 g (1 lbs 5 oz)

2 1/4 Cups Flour (330 grams)

3/4 Cup Butter (169 grams)

1/4 teaspoon of Salt

1 teaspoon of Sugar

1/2 Cup Water (104 grams)

Pour 500 g (1 lbs 2 oz)

2 Cups Flour (275 grams)

2/3 Cup Butter (140.8 grams)

0.2 teaspoon of Salt

0.8 teaspoon of Sugar

1/2 Cup Water (86.6 grams)

Pour 400 g (1 lbs 14 oz)

1 1/2 Cup Flour (220 grams)

1/2 Cup Butter (112.6 grams)

0.1 teaspoon of Salt

0.6 teaspoon of Sugar

1/3 Cup Water (69.3 grams)

Pour 300 g (11 oz)

1 1/4 Cup Flour (165 grams)

1/3 Cup Butter (84.5 grams)

1/8 teaspoon of Salt

1/2 teaspoon of Sugar

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4 Tablespoons Water (52 grams)

Pour 320 g (3/4lbs)

1 1/4 Cup Flour (176 grams)

1/2 Cup Butter (90.1 grams)

0.1 teaspoon of Salt

0.5 teaspoon of Sugar

4 Tablespoons Water (55.4 grams)

Steps

The Butter

3. Dice the Butter (3/4 Cup or 169 g) but do not let it melt or even soften : The Butter must be cold and you must work onto the next steps rapidly
4. The Butter (3/4 Cup or 169 g) must be cold and hard : The blade of the Food Processor (with chopping blades) will soften it
5. The Butter (3/4 Cup or 169 g) is too soft here as you can see on the photo : place it in the fridge and wait 30 minutes before even starting the recipe
6. In the mixing bowl of a Food Processor (with chopping blades), combine:the Flour (2 1/4 Cups or 330 g), the Butter (3/4 Cup or 169 g) cold, to cut into 0.25" (or 1/4" or 0.635 cm) thick slices, the Salt (1/4 teaspoon) et the Sugar (1 teaspoon)
7. Crumble the dough by processing the dough in 1 second intervals
8. Then process the dough for 8 seconds
9. At this point, pieces of Butter should still be visible
10. French cooks call this a "sand"
11. Time to add the Water (1/2 Cup or 104 g) : it must be very cold
12. If the Water is not cold enough (like during summer), place in the freezer for 5 minutes
13. Gradually add the Water (1/2 Cup or 104 g), mix by hand and stop adding when you can gather the dough with your hands into a mass
14. The dough is done when it has begun to mass. Proceed to "Frasage" (blending)
15. The dough gathers together

Frasage (blending)

16. Gather the dough again into a mass and repeat the "frasage" : Do this several times

Cooling down

17. Cover with plastic wrap and refrigerate for at least 1 hour before using