



JERNEJ KITCHEN

SAVOURY TART DOUGH

The process of this savoury tart dough is easy and quick. Flaky, buttery and delicious.

SERVES	1	TART (24CM / 9-INCH)
PREPARATION:	15	MINUTES
REST:	60	MINUTES
BAKE:	25	MINUTES

TART DOUGH

300 g all-purpose flour

150 g butter, softened at room temperature

1 egg, free range if possible

TOOLS AND EQUIPEMENT

bowl

rolling pin

fork

PIE WEIGHTS or dried beans

PLASTIC FOIL

tart pan (24 cm / 9-inch)

TART DOUGH

Sift the flour into a bowl. Add the softened butter and lightly rub into the flour using your fingertips until there are no more big lumps of butter.

KNEAD

Add the egg, 4 tbsp of cold water and a pinch of salt. Combine all ingredients with your hands, until the dough starts to come together, but it is still crumbly. Knead for about 30 seconds. Using your hands, form a disk, wrap in plastic wrap and place in a refrigerator for 2 hour.

ROLL OUT THE TART DOUGH

Preheat the oven to 175 °C / 350 °F. Lightly dust a clean work surface with flour, flatten the dough into a disk and roll out the tart dough to 0.5 cm / 0.2 inch thick. Line tart pan with the rolled out dough, using a rolling pin. Prick the dough all over with the tines of a fork, and press the tines up against the edges of the tart shell.

REFRIGERATE

Line the dough with a large piece of parchment paper. Press the paper into the edges of the dough. Fill the parchment paper lined tart dough with pie weights or dried beans. Make sure they cover the entire bottom of the tart dough. Put in the refrigerator for 15 minutes.

BAKE

Bake partially. First bake for 15 - 20 minutes, then check if the parchment paper sticks. If not, then remove the paper with the beans or pie weight and bake for another 10 minutes. Let the