



# PASTRY DOUGH

*From Julia Child*

MAKES 1 CRUST

---

## INGREDIENTS

- 1 cup all-purpose flour
- 3 oz (3/4 stick) butter
- 1 oz (2 tb) lard
- 1/2 tsp salt
- 3 to 4 1/2 Tb iced water
- 1/8 tsp sugar

## DIRECTIONS

1. Place flour, salt, sugar, butter, and lard in a large bowl. Rub the flour and fat together rapidly with your fingertips until they're broken up into pea sized bits.
2. Add just enough water to encourage the dough to stick together so you can blend quickly with your free hand. Cup your hand and gather the dough into a mass, pressing firmly into a ball.
3. Place the dough on a lightly floured surface. With the heel of one hand, rapidly press the pastry in small amounts away from you in about 6 inch smears. This constitutes the final blending of the fat and flour (or fraissage) and prevents over blending resulting in tough and brittle crust.
4. Wrap in parchment paper and refrigerate for at least an hour before rolling. Can keep for nearly a week in the fridge, or months in the freezer.