



Olive Oil Pastry Crust

Scaled for Custom scale • Target dough: 78 g • Hydration: 187.5%

Ingredients

- 20 g wheat berries, soft
- 19 g olive oil
- 38 g water, cold (ICE cold water)
- 1.5 g sea salt (a pinch)

Directions

1. Mill the flour and cool it off in the fridge or freezer.
2. Mix all the ingredients together in a bowl, and let rest in the fridge for 30 minutes.
3. Roll out between 2 pieces of parchment until big enough to turn over into a pie plate.

Notes

[Kasandrino's Organic Extra Virgin Olive Oil EVOO](#)

