

# Rye Pie Crust

Scaled for Custom scale • Target dough: 115 g • Hydration: 30.8%

## Ingredients

- 56 g butter (2 american sticks, 1 european)
- 50 g berries, rye
- 7.5 g water, cold (30-40 grams ICE cold water)
- 0.3 g sea salt (a pinch)
- 0.8 g sugar, granulated (1 tsp)

## Directions

1. Mill the flour and cool it off in the fridge or freezer.
2. Add ingredients to a mixing bowl (cold is great, but not necessary) or food processor.
3. Use a mixer paddle, pastry cutter, or food processor to mix the flour and fat together until the fat is CORNMEAL sized.
4. Add 2 tbsp of ICE COLD water to the dough while mixing.
5. Slowly add 1 tsp at a time of COLD water (ice water would be best) until the mixture comes together as you mix with the paddle, pastry cutter, or food processor. You'll need a little more than when making this with soft wheat. Stop when it holds together when squeezed, and does NOT come apart when pressed.
6. Chill for 30 minutes to an hour. Rye needs the rest.
7. Roll out between parchment. If the dough cracks, let it warm up a bit, and press the pieces together.

## Notes