

# Barley Pie Crust

Scaled for Custom scale • Target dough: 227 g • Hydration: 28.2%

## Ingredients

- 113 g butter (2 american sticks, 1 european)
- 100 g groats, barley
- 13 g water, cold (25-35 grams ICE cold water)
- 0.5 g sea salt (a pinch)
- 1.5 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 or pastry cutter if making by hand to mix the flour and fat together until it is PEA or hazelnut sized. If using a food processor, pulse until the fat is pea sized.
4. Slowly add 1 tbsp 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 won't need much! 1-3 tbsp.
5. Chill 30 - 60 minutes before rolling out between parchment paper.
6. You can also prepare and freeze these for quick pie wins later.

## Notes

Barley absorbs more water than soft wheat, and it benefits from chilling the dough more than soft wheat.