



Pie season is in full swing and this week Sarah shares a sweet and savory version of one of her top specialties: an ultra-flaky, All-Butter Pie Crust. Sarah Nasello / The Forum

Sarah's (Plain or Savory) All-Butter Pie Crust

Makes: 2 pie crusts

Ingredients:

2 ½ cups all-purpose flour

1 tablespoon sugar

1 teaspoon salt

1 cup (2 sticks) unsalted butter, cut into 1/2-inch cubes and chilled until very cold

1/3 to ½ cup ice water

For a savory option:

¼ cup fresh herbs, any blend of 2 to 3 herbs, or 2 teaspoons dried herbs, any blend

Directions:

In a food processor, mix the flour, sugar and salt together until combined, about 15 seconds.

Add the herbs and pulse again 5 times to combine.

Add the very cold butter and pulse 8 to 10 times, until the mixture appears coarsely ground with large pats of butter still visible.

Turn the processor on and add the water slowly through the feed tube, starting with 1/3 cup and adding more as needed, until the dough begins to form clumps — the sound of the processor will also change once the dough is mixed.

Turn the dough out onto a clean work surface and form into a ball. Divide the ball in half and form each half into a disk. Wrap in plastic and refrigerate for 1 hour, or up to 2 days, before using. The dough disks can also be frozen in a plastic freezer bag for several months.

Sarah's tips:

- To achieve the best crust, use very cold butter and water and avoid mixing or handling the dough too much.
- Small bags of pre-measured butter cubes will keep in the freezer for months, so you have them available when needed.
- Use fresh or dried herbs when making savory pies like galettes and quiches.

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"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at sarahnasello@gmail.com.