

PATRICIA WELLS'S CLASSIC PASTRY FOR TARTE TATIN

**PÂTE BRISÉE CLASSIQUE POUR TARTE TATIN
FROM GOURMET MAGAZINE**

Pastry for one *tarte Tatin*

- 1 Cup unbleached, all purpose flour
 - One-quarter tsp. fine sea salt
 - 8 TBS unsalted butter, chilled and cut into cubes
 - 3 TBS ice water
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1. Place the flour and salt in the bowl of a food processor and process to blend.
2. Add the butter and process until its well-blended, about 10 seconds.
3. With the machine running, add the water and process just until the mixture resembles fine curds of cheese and almost begins to form a ball, about 10 seconds more.
4. Transfer to a clean work surface, and with the palm of your hand, smear the dough bit by bit across the work surface until the dough is thoroughly incorporated.
5. Form into a flattened round, cover with plastic wrap, and refrigerate for at least one hour and up to 48 hours.
6. Roll the dough into an eleven-and-one-half-inch inch circle.
7. Place on a baking sheet lined with parchment paper and refrigerate until ready to place on top of the *tarte Tatin*.