

Basic Pie Dough

Description

Short flake: All-purpose pie dough, medium flaky crust

Long flake: Use for top pie crust, large flakes, very flaky crust

Mealy: Used for bottom pie crust, fine flakes, less flaky crust

Ingredients	2# 4 ounces
All-Purpose Flour	1# 1 ¼ ounces
Room Temperature, Unsalted Butter	5 ¾ ounces
AP Shortening	5 ¾ ounces
Salt	Pinch
Ice Cold Water	5 ¾ ounces
Sugar	1 ½ ounces

1. Combine dry ingredients and then place butter and shortening in the dry ingredients.
2. Begin to work the shortening, by hand, into the flour. This is done through a process called the **Rubbing** method or **Biscuit** method. Take your hands and scoop up a handful of dry ingredients and shortening. Press your hands together, flattening the fat, and then rub one hand away from you. **Do not** continuously rub back and forth – this will cause the fat to melt resulting in undesirable qualities. Rotate the bowl 90 degrees. Stop rubbing once the dough has reach desired quality: Long flake – Half Dollar in size, Short Flake – Quarter in size, Mealy flake – Pea Size.
3. Drizzle in some of the water into the flour and shortening and toss like a salad while adding. Mix till mixture comes together. Slowly add more water as you need it. You may **not need** all the water depending on the humidity. Look for the bits and pieces of fat and flour on the bottom of the bowl beginning to become less prevalent. The dough should also become sticky and start to ball up, **however it should not have a sloshy water sound.**
4. Shape the dough into a log. Divide into 4 equal pieces, weighing about 9 ounces each.
5. Wrap in plastic and flatten into a circular disc (this will help with rolling out later).

Meringue Topping

Ingredients	1, 9-inch pie	2, 9-inch pies	3, 9-inch pies
Egg Whites	2 ½ oz	5 oz	7 ½ oz
Granulated Sugar	3 oz	6 oz	9 oz

*Remember that the 1 batch creates enough meringue to cover the pie but not pile a large amount. If a piled on look is desired double the amount of meringue (use a 2 batch for 1 pie, a 4 batch for 2 pie, and a 6 batch for 3 pies).

1. Wipe bowls with vinegar to break up fat residue.
2. Whip eggs to either soft peak (if using pasteurized egg product) or frothy (when using shell eggs) and slowly add sugar. Continue to whip.
3. Stop at medium to stiff peaks.

Lemon Meringue Pie Filling

Ingredients	1, 9-inch pie	2, 9-inch pies	3, 9-inch pies
Cornstarch	1 ¾ oz	3 ½ oz	4 ½ oz
Water	1#	2#	3#
Whole Eggs	4 oz	8 oz	12 oz
Granulated Sugar	6 oz	12 oz	18 oz
Salt	To Taste	To Taste	To Taste
Lemon zest	1 ½ lemons	3 lemons	4 ½ lemons
Fresh Lemon Juice	3 ½ lemons	7 lemons	10 ½ lemons
Unsalted Butter	1 oz	2 oz	3 oz
Meringue Topping	As needed	As needed	As needed

1. Prebake your pie shell. Roll the dough out to about ¼” thickness and place into a pie plate. Feel free to flute your crust, though many times your meringue will cover most of your crust. Dock your pie shell using a fork (poke holes in the bottom) and place another pie plate on top of the pie dough. Use baking beans or a sheet pan weigh down the pie plate. This will help prevent the pie from puffing up during baking. Bake the pie shell at 400 degrees for 10-12 minutes or until lightly browned and fully cooked.
2. If desired, brush on melted white coating chocolate onto the prebaked pie shell. This helps add flavor but more importantly it helps prevent the crust from getting soggy from the pie filling.
3. While baking begin the filling. Roll the lemons slightly, helps with juicing, zest the lemons (put right into the pot for an infusion), and then juice them (**Do not** put into the pot, may interfere with cornstarch).
4. Make a slurry using ½ the sugar, the cornstarch, salt, and the eggs to make it. Be sure to stir the sugar and cornstarch together before adding the eggs to help prevent lumps.
5. The pot should contain the zest, water, and remaining sugar. Bring to a boil.
6. Be sure to temper the slurry. To temper the slurry, slowly drizzle in the boiled sugar water into the slurry while constantly whisking. This helps prevent the eggs from turning into scrambled eggs. Use medium high heat to bring to a second boil. Boil for about 1 – 3 minutes (1 should be enough) until the mixture is thick like pastry cream. Boiling it for too long may cause the bottom of the pot to burn.
7. Remove from heat and whisk in the butter, then the lemon juice.
8. Fill the prebaked pie then refrigerate until set.
9. When set pipe the meringue on top and use a torch to brown.

