

***PÂTE BRISÉE*/ FLAKY TART DOUGH: Oat/whole wheat version**

For two 220-240 mm/9 inch *tartes*

- 260 g / 2 cups (9 ounces) whole wheat pastry flour (option: use half all purpose and half whole wheat pastry if desired)
- 40 g / ½ cup rolled (not quick) oats
- 15 g / 1 tablespoon sugar
- 3 g / ½ teaspoon salt
- 227 g / 2 sticks (8 ounces) cold butter, cubed (hold in freezer until ready)
- 90 ml / 6 tablespoons ice cold water

Food processor method

1. Place flour, oats, sugar and salt in bowl of processor. Quick pulse a few times to coarsely grind the oats and combine the ingredients.
2. Feed in several cubes of cold butter at a time, quick pulsing as you go. You want to preserve pieces of butter in the dough.
3. Once all the butter has been added pour 3 tablespoons ice water through feed tube and pulse briefly, adding additional water, 1 tablespoon at a time, until the dough just comes together.
4. Turn out onto a lightly floured work surface, pat into a rough rectangle, do a three fold then do a few quick kneads to bring in any stray dry bits.
5. Divide in two, wrap in plastic wrap and refrigerate at least one hour before rolling out.

Pâte brisée can be refrigerated for 2-3 days or frozen, well wrapped, for up to 3 months. Thaw in the refrigerator overnight before use.