Sourdough Discard Pie Crust

An all-butter crust for sweet or savory pies, made with your sourdough discard

Makes: 1 or 2 disks **Chill:** at least 2 hours or overnight **Freezes:** up to 3 months

INGREDIENTS

	1 disk	2 disks
Unbleached all-purpose flour	125 g	250 g
Cold unsalted butter (European style)	113 g	226 g
Fine sea salt	½ tsp	1 tsp
Granulated sugar	½ tsp	1 tsp
Cold sourdough discard (100% hydration)	125 g	250 g
Ice water, only if needed	1 tsp at a time	

One disk makes a single-crust pie or one galette. Two disks make a double-crust 9-inch pie, or one galette now and one for the freezer.

> **About your discard.** Use discard straight from the fridge, from a starter fed with equal weights of flour and water. Discard that is about a week old or younger gives the best flavor. Very old discard can make the crust taste sharp.

> **Keep everything cold.** Cold butter in separate flakes is what makes a flaky crust. If the butter starts to feel soft or greasy at any point, put the bowl in the fridge for 10 minutes and then keep going.

METHOD

1. **Cut the butter.** Cut the cold butter into thin pats. In a large bowl, toss the flour, salt and sugar together.
2. **Chill everything.** Put the butter, the discard and the bowl of dry ingredients in the fridge for about 15 minutes. Starting with everything cold keeps the butter in separate flakes while you work.
3. **Flake the butter.** Add the butter to the flour and toss to coat. Press each piece flat between your fingertips so you have a mix of small pieces and large, thin flakes. Stop well before it looks like sand.
4. **Add the discard.** Add the cold discard and mix with a fork until the dough forms shaggy clumps.
5. **Bring it together.** Press the clumps together with your hands. If dry flour remains and the dough won't hold when you squeeze it, add ice water 1 teaspoon at a time, stopping as soon as it holds. Do not knead.
6. **Give it one letter fold.** For 2 disks, divide the dough in half first. On a lightly floured surface, press the dough into a rough rectangle. Fold one short end over the middle, then fold the other end over the top, like folding a letter. Press gently together.
7. **Shape and chill.** Shape into a flat disk, wrap tightly, and smooth the edges with a rolling pin. Refrigerate at least 2 hours, or overnight for the most tender, easiest-to-roll dough. It keeps in the fridge up to 4 days.
8. **Roll.** Let the disk sit on the counter about 10 minutes. Roll on a floured surface to about ⅛ inch thick, with smooth strokes from the center out, turning the dough as you go. If it springs back, let it rest a few minutes instead of forcing it.
9. **Fit, don't stretch.** For a pie, lift the dough into the pie plate with your rolling pin and let it drop gently into the corners. Never pull it to make it reach. Pulling makes the crust shrink in the oven.
10. **Chill again.** For pies, refrigerate the shaped crust or assembled pie 30 minutes before baking so the edges hold their shape. Then fill and bake according to your pie recipe.

MAKE AHEAD AND FREEZE

Wrap each disk tightly in wax paper, then plastic wrap, then slip it into a zip-top freezer bag. Label and freeze up to 3 months. **To thaw,** move the disk to the fridge the night before you need it. Let it sit on the counter about 10 minutes before rolling.

Pear Galette with Cardamom, Toasted Almonds and Caramel

Made with one disk of Sourdough Discard Pie Crust

Serves: 8 **Oven:** 400°F, then 375°F **Bake:** 45 to 55 minutes

INGREDIENTS

Crust

- 1 disk Sourdough Discard Pie Crust, chilled

Pear Filling

- 500 g Bartlett pears (about 3 medium), ripe but firm
- A squeeze of fresh lemon juice
- 50 g granulated sugar
- 1 g (½ tsp) ground cardamom
- Pinch of fine sea salt
- 8 g (1 Tbsp) cornstarch
- 15 g unsalted butter, cut into small bits

Crust Finish

- 1 large egg beaten with 15 g (1 Tbsp) water
- 12 g (1 Tbsp) turbinado sugar

To Finish

- 30 g sliced almonds
- 30 to 40 g caramel (see my caramel video)
- Pinch of flaky sea salt

> **No baking steel?** Flip a sheet pan upside down on the rack and preheat it with the oven. Slide the galette, still on its own parchment-lined pan, right on top. The heat from below crisps the bottom crust and helps you avoid a soggy bottom.

> **Save the skins and cores.** Don't throw out the pear skins and cores. Use them to start a new jar of pear vinegar.

> **Prefer a softer finish?** Brush the crust with heavy cream instead of egg wash. It bakes up matte and rustic, and it makes the galette egg-free.

> **Want it simpler?** Skip the caramel and serve warm with a scoop of vanilla ice cream or lightly sweetened whipped cream.

METHOD

1. **Heat the oven.** Set a baking steel on the center rack and heat the oven to 400°F for at least 45 minutes.
2. **Roll the crust.** Let the chilled disk sit about 10 minutes. On a lightly floured surface, roll it into a 12-inch (30 cm) circle about ⅛ inch thick. Move it to a parchment-lined sheet pan.
3. **Prep the pears.** Peel and core the pears and slice them about ¼ inch (6 mm) thick. Toss the slices with a squeeze of lemon juice right away to keep them from browning.
4. **Season the pears.** Right before you assemble, toss the pears with the sugar, cardamom, salt and cornstarch until every slice is coated.
5. **Shingle.** Arrange the pear slices over the dough in overlapping circles, leaving a 2-inch (5 cm) border of bare dough all the way around. Leave any juice behind in the bowl.
6. **Dot with butter.** Scatter the butter bits over the pears.
7. **Fold the edge.** Fold the bare border up and over the edge of the pears, working your way around the circle. Let each fold overlap the one before it in loose pleats. The center stays open.
8. **Wash and sugar.** Brush the folded crust with egg wash and sprinkle with turbinado sugar.
9. **Bake.** Slide the sheet pan onto the hot baking steel. Bake 5 minutes at 400°F, then turn the oven down to 375°F and bake 40 to 50 minutes more, until the crust is deep golden brown, the juices are bubbling and a knife slides easily into the pears.
10. **Toast the almonds.** While the galette bakes, toast the sliced almonds in a dry skillet over medium-low heat, stirring often, 3 to 5 minutes, until golden and fragrant. Set aside.
11. **Finish.** As soon as the galette comes out of the oven, scatter the almonds over the pears. Let it cool about 10 minutes, then drizzle with warm caramel in thin lines and finish with a pinch of flaky salt.

> **For more color on the fruit,** brush a little of the bubbling juice from the edges over the pears about halfway through baking.

> **Storage.** Best the day it's baked. Cover leftovers and keep at room temperature up to 1 day, or refrigerate up to 3 days. Warm slices in a 350°F oven for about 10 minutes to crisp the crust.