

Original Batch Size

EGGS	150 Gram
Water (53 Degrees F.)	190 Gram
BUTTER	680 Gram
FLOUR, PASTRY	510 Gram
FLOUR, Bread	510 Gram
SALT	21 Gram
Totals:	
	4 Lbs 8.70 Oz
	2.06 Kilograms
	2,061 Grams

Instructions

Place flours, salt and butter into mixing bowl
mix with paddle until the butter is pea size, around one minute

Mix the eggs and water together, add to bowl and mix around 30 seconds. It
will look like a shaggy mass

Tip the contents of the bowl onto your floured work surface and gather
together in a mound.

Using your palm, smear the dough bit by bit. Start at the top of the mound
and work your way down. Do this until most of the chunks of butter are
smeared into the dough and the dough holds together as one cohesive piece.
You will see streaks of butter

Gather the dough and wrap in foil or saran wrap. Refrigerate for at least
two hours or overnight.

Use for pies. pot pies, pop tarts etc