



# OLIVE OIL PIE CRUST

*An Alternative Pie Crust Recipe*

MAKES 1 MEDIUM CRUST

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## INGREDIENTS

2 cups 00 flour  
pinch salt  
 $\frac{1}{2}$  cup Capezzana Extra  
Virgin Olive Oil  
5-6 tablespoons of cold  
water

## DIRECTIONS

1. Combine flour, oil, and salt in a mixer with a kneading hook (or in a bowl if you will use your hands). Mix well.
2. Add water, a tablespoon at a time. You may need more or less water. Every now and then, use a spatula to remove the flour from the sides of the bowl. When the dough comes together and starts collecting the flour from the sides of the bowl, it's time to stop adding water.
3. Form a ball with your hands and wrap it in plastic.
4. Refrigerate dough for 5-10 minutes. You may also freeze it for longer and take it out an hour before cooking with it.
5. Cut the dough in half. Roll out the first half on a floured board into a circle the size and shape of your mold or pie tin. The second half is for borders and tops.
6. Place the dough in a buttered and floured tart/pie pan, shape it and cut away extra dough. Fill and bake according to recipe directions.