

# Olive Oil Pie Crust

## INGREDIENTS:

- 2 and 1/2 cups all-purpose flour
- 1 teaspoon salt
- 2/3 cup Mild D'Olivo Ultra-Premium Extra Virgin Olive Oil
- 6 tablespoons ice cold water

## DIRECTIONS:

In a medium mixing bowl, combine flour and salt. In a separate mixing bowl, combine the mild D'Olivo UP EVOO and 5 tablespoons of ice-cold water. Do not mix the liquids together. Add liquids to the flour and salt mixture. Stir with a fork until dough forms a ball. If dough is very crumbly and will not hold, add 1 tablespoon of ice water. Do not worry if the dough is not totally cohesive, as some crumbles may exist.

Divide dough into two equally sized balls. Place in an airtight container and let rest in the fridge for at least 15 minutes.

For one pie crust, place the dough ball between two pieces of wax paper. Use a rolling pin (marble works best) to roll out until it reaches 12 inches in diameter.

Carefully peel off the top wax paper. Invert the pie crust into a pie plate and carefully peel off the remaining sheet of wax paper. If the pie recipe calls for a lid, repeat rolling steps with other half of dough.

If pie recipe does not call for a lid, remaining dough can be frozen in an air-tight container, such as a re-sealable plastic freezer bag. Let frozen dough thaw fully in refrigerator before using.

Bake according to pie recipe.

*D'Olivo*

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