

Tartlet Shells

This makes the tartlet shells, not including the filling. Makes 24, 2" tartlets.

Ingredients:

- 1 1/3 cups flour
- 1/4 cup confectioners' sugar
- 1/4 lemon
- 1/8 tsp salt
- 6 Tbsp. unsalted butter
- 1 egg
- 3 Tbsp. cold water
- 1 1/2 Tbsp. unsalted butter

Equipment

- Zester, rasp style
- Food processor that can hold 2 cups
- Non-stick spray
- 24 tartlet cups or 2 tartlet pans
- 2 mini-muffin that fit the tartlet cups on the back side or within the tartlet pans
- 2 1/2" circle cutter



Tartlet Shells:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Place butter in the freezer		
	Remove zest from 1/4 of a lemon	3	9
	Combine 1 1/3 cup flour, 1/4 cup confectioners' sugar, lemon zest, and 1/8 tsp. salt in a large bowl	5	
	Transfer flour mixture to a food processor	1	
	Grate 6 Tbsp. cold butter into a bowl	3	
	Add cold butter to the flour and pulse to make a course crumb	3	
	Separate an egg yolk, stir with a fork and add half of it to the flour. Discard remaining yolk.	1	
	Add 3 Tbsp. cold water to yolk and stir. Add to flour.	2	
	Pulse to bring the dough together. Minimize mixing.	1	
	Lightly flour a work surface	1	
	Turn the dough out onto the work surface. Knead lightly and shape into a disk about 1 inch thick.	1	
	Wrap dough in plastic wrap and refrigerate for at least a half hour. Dough can be made up to a week ahead.		30
	Spray tartlet cups and the back of the mini-muffin pans	2	
	Lightly flour a work surface. Unwrap cold dough.	2	
	Preheat oven to 300		
	Roll out the dough until it is thin: 1/16" to 1/8" thick	2	16
	Cut circles of dough about a half-inch wider than the opening	2	
	Press circles of dough into pan leaving 1/8" rim of dough above the surface of the pan	10	
	Fit tartlet cups onto the back of the mini-muffin pans (see picture)	2	
	Bake until golden brown	25	
	Remove shells while still slightly warm. Cool completely	5	
		Total	1 hr 39 min