

Cheddar Cheese Crust

- 325 g all-purpose flour
- 16 tablespoons (225g) butter, cubed and frozen for 20 minutes
- 4 oz (113 g) extra sharp cheddar cheese, cold, half grated and half roughly chopped into almond sized pieces
- ¼ teaspoon kosher salt
- ½ cup (120 ml) ice water

Prepare the cheese by grating some of it on the large holes of a box grater and chopping some of it into pea-sized pieces. It should be an irregular pile of cheese nuggets with some pieces larger than others, totaling about 1 packed cup.

Place the work bowl of the food processor on the scale, set the scale to zero, and weigh the flour into the bowl. Weigh in the butter and add the salt. Move the bowl to the food processor base, insert the metal blade, cover and use the pulse function to cut the flour and butter into flour-covered, pea sized pieces, about 15 quick pulses.

Remove the cover of the processor and scatter the cheese over the dough. Cover and add the water all at once and process until the dough almost comes together in a ball. All the flour will be dampened and the dough will clump.

Form an X with two long pieces of overlapping plastic wrap and lightly flour the surface. Dump the dough into the center of the plastic wrap, scraping the processor bowl clean. Wrap the sloppy gathering of dough in plastic and, at the same time, use a bench scraper (not your warm hands that might melt the butter clumps) to form the square sides of a block about 6 by 4 inches (or 3 by 4 inches if making a single crust). Once wrapped, use a rolling pin to gently press across the surface of the block. Flip it over and do the same on the other side. Now let it rest: Refrigerate the dough for at least 4 hours or preferable overnight.