



Recipe

Olive Oil Pie Crust

This olive oil pie crust recipe was developed by Chef Lauren Mahlke and it's a genius alternative to butter or shortening. We like it with a mild, buttery or fruity olive oil like Arbequina. Swap out this olive oil pie crust dough in any of your favorite pie recipes.

Makes 1 single pie crust

Ingredients

2/3 cup

1/3 cup of water

1 teaspoon of salt

2 cups flour

Whisk olive oil and water with a fork for 2-3 minutes until emulsified and the mixture is cloudy in appearance. Add salt and flour and continue mixing with a fork. Spread the loose dough on a floured cutting board and finish combining by hand. Once the mixture becomes tacky, wrap in plastic and refrigerate for 10 minutes. Roll out the dough with a floured rolling pin to 1/4 inch thickness. Place the dough in a pie pan and use in your favorite pie recipes.