ChefSteps PARAMETRIC

When you're making a pie, the crust is a must.

There are millions of pie dough recipes that claim to be "the best." What's more surprising is there's an incredible amount of variation in these recipes, even though pie dough consists of a handful of pantry staples. We took nine recipes from reputable sources, charted out their ingredients, compared their preparation methodologies, and put the baked pie crusts to the test.

	Lee Bros.	Culinary Institute of America	Stella Parks	ChefSteps	King Arth
Defining feature	Buttermilk	3-2-1	Laminated	Ours	Fat b
Mixing method	Hand	Stand mixer	Hand	Stand mixer	На
Flour type	AP, bleached	AP	AP, Gold Medal Blue	Bread	A
Ingredients					
Flour	145 100%	1350 100%	225 100%	250 100%	300
Fat	56 38.6%	910 67.4%	225 100%	205 82%	188
Water	0 0%	450 33.3%	115 51%	55 22%	100
Sugar	0 0%	0 0%	15 6.6%	0 0%	0
Salt	4 2.7%	30 2.2%	4 1.7%	3 1.2%	5
Special	Buttermilk 96 66.2%				

Lard and butter; needs thorough chilling; uses buttermilk instead of water, which adds a bit of caramelization and changes the way the dough handles; savory and delicious.

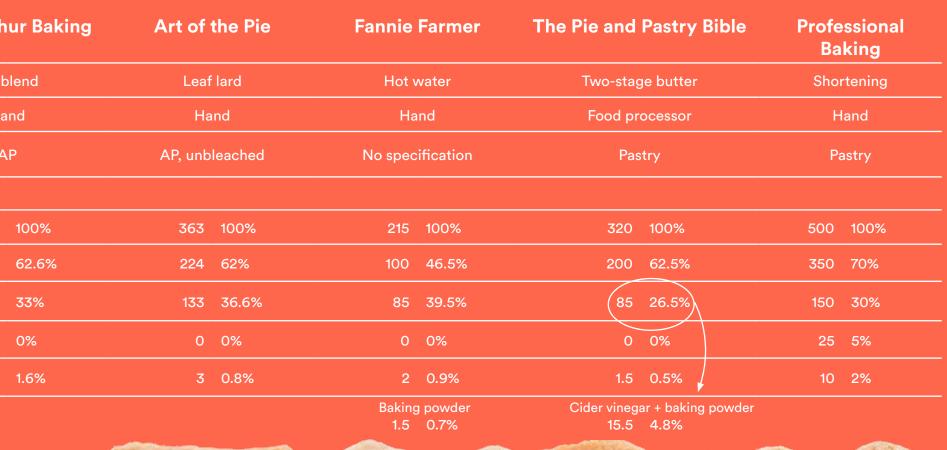
With a relatively large proportion of butter, the Culinary Institute of America's pie dough is a dream to handle when raw, and bakes up flaky and just tender enough, although it could use a bit more salt for flavor.

Stella Parks's pie dough recipe for Serious Eats has the highest proportion of butter out of all the recipes, and it makes a resilient, easy-to-handle dough. However, it's formulated to work specifically with Gold Medal Blue Label allpurpose flour.

The ChefSteps pâte brisée is tender, crumbly, flaky, buttery and can be used in sweet and savory applications. It comes together quickly in a stand mixer and is a dream to roll out and work with.

out and handle.





King Arthur Baking's pie dough is well-seasoned, very tasty, and very flaky, thanks to a combo of butter and shortening, but it's a touch difficult to roll

The Art of the Pie's pie dough recipe is resilient, wonderful to work with, flavorful, and very flaky. A perfect pie dough.

Fannie Farmer's hot-water pie dough is very stable, but isn't very tender or flaky. Takes a gentle touch to roll out; it's more like a pate sucrée than a pate brisée.

The Pie and Pastry Bible's pie dough recipe is almost perfect: very firm, easy to roll out, very tender, but it's a little oily and could be more flavorful.

All-shortening pie dough recipe from Wayne Gisslen's Professional Baking is stressful to work with and could use a little help on seasoning.