

STILTON PASTRY



PASTRY CRUST FOR FABULOUS BEEF AND STOUT PIE

A sprinkling of creamy Stilton cheese sets this pastry dough apart. Use it to form the crust for our **Fabulous Beef and Stout Pie**. With a nod to Williams-Sonoma, creators of the [original recipe](#), we offer variations for use outside of just topping the stew. In warm months, use this pastry for pies and tarts!

INGREDIENTS

- 2½ c. all-purpose flour
- 2 tsp. salt
- 1 Tbsp. sugar
- 16 Tbsp. (2 sticks/250g) cold unsalted butter, cut into 1/2-inch pieces
- 1/3 to 1/2 cup ice water
- 4 oz. Stilton cheese, crumbled, cold

PREPARATION

In a food processor, combine the flour, salt and sugar and pulse until blended, about 10 pulses. Add the butter and process until the mixture resembles coarse meal, about 30 pulses. Add the 1/3 cup of the ice water 1 Tbsp. at a time, pulsing 2 or 3 times with each addition. The dough should hold together when squeezed with your fingers but should not be sticky. If it is crumbly, add more water 1 Tbs. at a time, pulsing twice after each addition.

Turn the dough out onto a lightly floured work surface and shape into a long oval, twice the length as width approx. 12" x 18". Sprinkle the cheese over half of the dough, then fold the other half over the cheese. Roll out the dough into a rough 16½-inch circle. Refrigerate the dough until firm, about 10 minutes.

Lay the dough on top of the beef and stout pie and bake as directed in that recipe. Makes enough dough for a 16-inch round.

FOR FRUIT TARTS

To use as a tart crust, increase quantities to:

- 4 c. all-purpose flour
- 3 tsp. salt
- 2 Tbsp. sugar
- 24 Tbsp. (3 sticks) cold unsalted butter, cut into 1/2-inch pieces
- 8-9 Tbsp. ice water
- 7 oz. Stilton cheese, crumbled, cold OR
- 7 oz. Asiago or Extra Sharp Cheddar cheese, crumbled

Mix pastry as before. Suggestions for tarts: Sprinkle approx. 1 Tbsp. sugar on 2 Lbs. of blueberries and toss. Use a bowl to trace and cut pastry rounds. Sprinkle berries on half of pastry and fold over top and crimp to close. Don't forget to cut slits in top! Makes approx. 22-24 tarts, 6" long (half-moon disc folded over fruit).

Bake approx. 20 minutes at 400°F on baking sheet.

Serve with vanilla ice cream and, of course, a glass of [Mathis Grenache](#).

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