

Rough Puff Pastry

150g strong plain flour

1tsp salt

125g soft butter

75ml **cold** water

1. Sift the flour and salt into a large bowl.
2. Make a well in the bowl and pour in about two thirds of the **cold water**, mixing until you have a firm rough dough. Add more water if needed.
3. Cover and leave to rest for 10 minutes.
4. Turn out the dough onto a floured surface and knead gently. Roll the dough into a smooth rectangle.
5. Roughly rub on soft butter on the top of the dough.
6. Fold the dough in quarters.
7. Roll the dough then fold the dough in quarters again.
8. Roll the dough then fold the dough in quarters for a third time.
9. You can now shape and use the pastry as desired.

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