

Puff Pastry

125g strong plain flour

1/2tsp salt

112g cold block butter

40ml cold water

Method – Puff Pastry

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. Place your block butter in between two pieces of baking paper.
5. Using a rolling pin, flatten the butter into a long rectangle, around about the size of a postcard.
6. Turn out the dough onto a floured surface and knead gently.
7. Roll the dough into a smooth rectangle.
8. Place the butter in the middle of the rolled out dough.
9. Fold the dough around the flattened butter.
10. Roll the dough then fold again. Repeat this three times.
11. Cover and leave to rest in the fridge.

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