

Puff pastry

Butter is the vital ingredient for the light layers of crispness used to hold sweet and savoury fillings

PASTRY

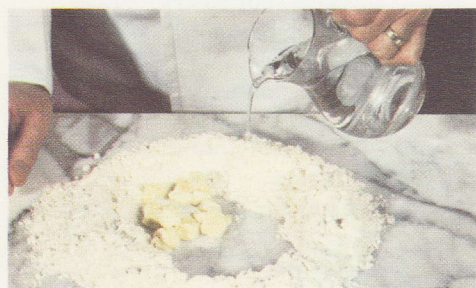
Overall timing 3¼ hours including chilling time

Equipment Greaseproof paper, rolling-pin

Freezing Wrap in film or foil, label and freeze. Freezer life: 3 months. To use: thaw for about 8 hours in fridge

INGREDIENTS

9oz	Plain flour	250g
	Salt	
4oz	Softened butter	125g
8 tbsp	Chilled water	8×15ml
4oz	Hard butter	125g



1 Flour, salt, softened butter and water are mixed together to make a dough



2 Hard butter is rolled to a rectangle between sheets of greaseproof paper



3 Centre rolled butter on rectangle of dough. Fold top third down, bottom third up

METHOD

- 1 Place flour, salt and half the softened butter, cut into pieces, on clean work surface. Work the ingredients with your fingers till mixture is like crumbs.
- 2 Make a well in centre of crumbs and add rest of softened butter. Pour in water and mix quickly to a dough. Cover and place in fridge for 1 hour.
- 3 At the end of this period, place hard butter between 2 sheets of greaseproof paper. Roll out to a rectangle about 5×3 inches (13×8cm).
- 4 On a lightly floured surface, roll out dough to a rectangular shape about 10×8 inches (25×20cm). Remove greaseproof and place butter in the middle of the dough. Fold in the top and bottom thirds of the dough to enclose butter in a parcel (see step-by-step pictures below).
- 5 Give the dough a half turn so that side seam is on your left. Roll out to a rectangle about 5×14 inches (13×36cm). Fold in top and bottom thirds of dough as before. Wrap and chill for 15 minutes.
- 6 Repeat rolling, turning and folding 4 more times, chilling between rolling.
- 7 Roll out dough to rectangle for a last time. Bring the 2 small sides to the centre, then fold in half like a book. Cover and chill for 1 hour.

TO USE

After final chilling, roll out dough to ¼ inch (6mm) thickness then cut out as required. Glaze with beaten egg or milk for savoury dishes. Puff pastry should be cooked in a very hot oven (450F, 230C, Gas 8) for about 15 minutes.



4 Half turn dough so folds are at sides, roll (forward only), then fold again as Step 3



5 Wrap dough, chill for 15 minutes. Repeat rolling, folding, chilling 4 times more

