

# Laminated Yeasted Dough

**Makes approx. 1.1kg**  
**Hands-on Time 1 hour**  
**Resting Time +24 hours**

## Ingredients

- 500g plus 3 tbsp strong white bread flour (plus extra for dusting)
- 3 tsp fast-action yeast
- 2 tsp fine salt
- 5 tbsp caster sugar
- 310g unsalted butter (softened)
- 2 tbsp full-fat milk
- 260ml water

## Equipment

- Large bowl
- Small microwaveable bowl
- Microwave
- Baking parchment
- Electric whisk
- Palette knife
- Rolling pin
- Ruler or measuring tape
- Knife

## Method

### 1. Prepare the Dough

- In a large bowl, combine 500g of flour, yeast, salt, and sugar.
- Melt 35g of butter in the microwave. Add the melted butter, milk, and water to the dry ingredients. Mix until a dough forms.
- Knead the dough on a clean worktop for 5 minutes until smooth and soft.
- Flatten the dough into a square, place it on parchment, cover with another piece, and refrigerate for 12 hours.

### 2. Prepare the Butter Block

- Cream the remaining softened butter in a bowl using an electric whisk until smooth.
- Add 3 tbsp of flour and mix on low speed.
- Spread the butter into a 15cm x 15cm square on parchment. Fold the parchment to create crisp edges and refrigerate for 1 hour.

### 3. First Fold (Book Fold)

- Roll the chilled dough into a 30cm x 30cm square.
- Place the butter block in the centre at a 45-degree angle. Fold the dough corners over the butter to encase it completely.
- Roll the dough into a 50-60cm length. Perform a book fold: fold the bottom up past halfway, fold the top down to meet it, then fold the dough in half.
- Wrap in parchment and chill for 1 hour.

### 4. Second Fold (Single Turn)

- Rotate the dough 90 degrees. Roll it out into another 50-60cm length.
- Perform a single turn: fold the bottom third up and the top third down over it.
- Wrap in parchment and chill for 1 hour.

### **5. Repeat Folds**

- Repeat the book fold and single turn once more, chilling for 1 hour between each fold.

### **6. Final Chill**

- Wrap the dough in parchment and refrigerate for 12 hours before using.

### **Tip**

- For best results, work in a cool environment and handle the dough as little as possible to keep the butter layers intact.

Enjoy!