

Puff Pastry

Makes approx. 850g
Hands-on Time 1 hour
Resting Time +12 hours

Ingredients

- 350g strong white bread flour (plus extra for dusting)
- 3/4 tsp fine salt
- 350g unsalted butter (60g softened, 290g chilled)
- 160ml water

Equipment

- Large bowl
- Baking parchment
- Rolling pin
- Ruler or measuring tape
- Knife

Method

1. Make the Dough

- In a large bowl, combine flour, salt, and 60g softened butter. Gradually add water, mixing until a dough forms. It can be slightly lumpy.
- Flatten the dough into a rectangle, wrap in parchment, and chill for 1 hour.

2. Prepare the Butter

- Place 290g chilled butter between two sheets of parchment. Press and roll into a 20cm x 19cm rectangle. Chill for 1 hour.

3. Laminate the Dough

- Roll the chilled dough into a 40cm x 20cm rectangle.
- Cut the butter rectangle in half lengthwise. Place one piece on the bottom third of the dough and fold the top two-thirds over it. Add the second butter piece and fold the remaining dough over to encase the butter.
- Rotate the dough 90 degrees and roll into a 40cm rectangle. Fold one third over and the remaining third over that (first turn). Wrap and chill for 1 hour.
- Repeat the rolling and folding process two more times (second and third turns), chilling for 1 hour between each turn.

4. Chill and Store

- Wrap the finished dough in parchment and chill overnight or freeze for later use.

Tip

- For best results, work in a cool environment and handle the dough as little as possible.

Enjoy!