

# Rough Cruff Pastry

**Makes approx 450g**

**Hands-on Time 20 minutes (plus resting & overnight chilling)**

## Ingredients

- 250g bread flour (plus extra for dusting)
- 3 tsp fast-action yeast
- 2 tbsp caster sugar
- 1 tsp salt
- 125g unsalted butter or plant-based butter (cubed and chilled)
- 155ml cold water

## Equipment

- Bowl
- Sharp knife
- Rolling pin
- Baking parchment

## Method

### 1. Make the dough

- In a bowl, mix the flour, yeast, sugar, and salt.
- Add the cubed butter and toss to coat in the flour.
- Add the water and use the knife to cut through the mixture until a sticky dough forms with visible butter specks.

### 2. First fold and rest

- Sprinkle 1/2 tbsp flour on the worktop and roll the dough into a rectangle.
- Fold one-third of the dough into the centre, then fold the remaining third on top.
- Rotate the dough 90 degrees and repeat the rolling and folding process.
- Wrap the dough in baking parchment and let it rest on the worktop for 1 hour, then chill in the fridge for another hour.

### 3. Second fold and rest

- Dust the worktop with another 1/2 tbsp flour and repeat the rolling and folding process twice more.
- Wrap the dough in parchment and let it rest for 1 hour.
- Store in the fridge overnight or freeze for later use.

Enjoy!