

Rough Puff Pastry

Makes approx 600g

Hands-on Time 20 minutes (plus chilling)

Ingredients

- 250g plain flour (plus extra for dusting)
- ½ tsp salt
- 20g caster sugar (optional for sweet pastry)
- 210g unsalted butter (cubed and chilled)
- 125ml cold water

Equipment

- Bowl
- Sharp knife
- Rolling pin
- Baking parchment

Method

1. Mix the Dry Ingredients

- In a bowl, combine the flour, salt, and optional sugar.

2. Add the Butter

- Add the cubed butter to the flour mixture. Use a sharp knife to toss the butter in the flour until coated.

3. Incorporate the Water

- Pour in the cold water. Use the knife to stir and cut through the mixture repeatedly until a sticky dough forms with visible specks of butter.

4. Roll and Fold the Dough

- Lightly flour a worktop and turn the dough out onto it.
- Roll the dough into a rectangle. Fold one third of the dough into the centre, then fold the remaining third on top to create three layers.

5. Chill the Dough

- Wrap the dough in baking parchment and refrigerate for 1 hour.

6. Repeat Rolling and Folding

- Remove the dough from the fridge, lightly flour, and roll into another rectangle. Fold into thirds again.
- Wrap and chill the dough before using, or freeze for later.

Enjoy!