

# Rough Puff Pastry



# Ingredients list

## **For the pastry:**

- 150g plain flour
- pinch salt
- 25g butter, chilled and cut into cubes
- 60g FROZEN butter

# Equipment list

- Glass mixing bowl
- Metal plate
- grater
- Rolling pin
- Cutlery knife

## Method

- Mix the flour and salt together in a bowl.
- Rub in the chilled 50g of butter using your fingertips until the mixture resembles breadcrumbs. Gradually add enough water to form a dough (about 4-6 tablespoons of water). Wrap and chill for 15 minutes
- Roll the dough out into a rectangle on a lightly floured work surface.
- Put half of the frozen grated butter over the bottom two thirds of the dough. Fold down the top third and fold up the bottom third as if folding a letter.
- Turn the folded dough through 90 degrees and roll it out into a rectangle again. Repeat the process of adding the remaining frozen butter and fold as before.
- Roll your pastry into a tight sausage shape, wrap the dough in cling film label it and leave it in the fridge until next lesson when you will use it to make Portuguese tarts.