

# Puff Pastry Recipe

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Prep. time : 60 minutes

Ready in 90 minutes

Level : Advanced

## Ingredients:

- All purpose flour 340g (12oz)
- Water 150g (5.3oz)
- Salt 8g (2Tsp)
- Butter melted 75g (2.6oz)
- Cold butter 250g (8.8oz) (at least 82% fat)

## Directions

1. Mix flour, water, salt and melted butter, make the dough, wrap it in a plastic foil and chill it.
2. Prepare the butter – put some flour on the surface and a piece of cold butter on the top. Sprinkle with some more flour and beat with your rolling pin until flattened. Work the butter so it stays cold but manageable and shape it in the form of the rectangle. The butter should be the same consistency as the dough.
3. On a lightly floured surface roll the dough into the shape of the rectangle, double the size than the one made of butter. Use a brush to clean any excess flour from the dough.
4. Place the butter rectangle in the center of the dough and fold the rest of the dough over the butter, so it covers the butter completely. The dough should look like an envelope.
5. Press the dough with rolling pin carefully and roll it slowly in one direction without rotating it on the surface, so the butter spreads evenly inside the dough.

6. Fold the dough into thirds (this is called single turn) and rotate it for 90°, so the seamless side is to your left. Roll the dough again maintaining the shape of a regular rectangle, brush the excess flour and make one more turn.
7. Cover the dough and put it in the refrigerator for 15-20 minutes to chill.
8. Repeat the rolling, brushing and folding until you make five single turns in total. Chill the dough well before shaping and baking. You can freeze it, but you have to use it within 2-3 months.