

# Rough Puff Pastry Recipe

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Prep. time : 20 minutes

Cook time : 0 minutes

Ready in 20 minutes

Level : Basic

## Ingredients:

- All purpose flour 200g (7oz)
- Butter 200g (7oz)
- Salt 5g (1Tsp)
- Water, ice cold 100g (3.5oz)

## Directions

1. Put sifted flour, salt, and cold butter cut in cubes into a food processor.
2. Pulse the processor until you get a crumbly mixture. The butter pieces shouldn't be larger than a pea.
3. Add ice cold water and quickly combine until you get the dough with chunks of butter inside.
4. Roll the dough on a floured surface in a form of a long rectangle and make a single turn (fold it in thirds). Repeat the process another three times, so you will have four turns in total. It isn't necessary to chill or rest the dough between the turns.
5. Let the finished pastry rest in the refrigerator for at least an hour.