

# Phyllo Dough Recipe

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Prep. time : 20 minutes

Cook time : 20 minutes

Ready in 90 minutes

Level : Advanced

## Ingredients:

- Salt 3g (1/2Tsp)
- Water 150g (5.3oz)
- White vinegar 5ml (1Tsp)
- Vegetable oil 20ml (4Tsp)
- All purpose flour 250g (9oz)
- Extra vegetable oil for brushing
- Extra flour for stretching

## Directions

1. Sift flour and salt. In another bowl mix liquid ingredients and add them to the flour.
2. Knead until the dough becomes uniform. Brush the dough with more vegetable oil, and leave it to rest at room temperature for approximately 30 minutes.
3. Dust your counter with some flour and roll out the dough with a rolling pin. The dough shouldn't stick to the surface, and it should be as thin as possible.
4. Then, slip your hands under the dough and stretch it gently with your fingers, from the center towards the edge, until it becomes almost transparent. Be careful not to tear the dough!