



How to make Puff Pastry

1 serving



Medium

● up to 60 Min.



Ingredients:

For the Puff Pastry:

300 g Plain Flour
1.25 g Salt (1/4 tsp)
180 ml Water (Ice cold)
250 g Unsalted butter

- 1 First up, pop the flour and salt into a bowl and mix together, gradually add the water whilst bringing the mixture together using a fork or in a freestanding mixer with the dough hook attachment. Once all your water has been added and your mixture has come together you have the base for your pastry.
- 2 Pop your pastry onto a surface lightly dusted with flour and roll out to a square about 8" wide, you need to make sure your corners are square so use your rolling pin to help square off the corners if needed. Pop into cling film and wrap up. Chill in the fridge for 30 minutes.
- 3 Whilst your pastry is chilling it's time to prepare the butter. Unwrap the butter and place on some grease proof paper and fold the paper into a square about 4" wide. Using your rolling pin, roll the butter into a 4" wide square using the paper to guide you and ensure the corners are squared off. Pop into the fridge to chill with your pastry.
- 4 Remove your pastry from the fridge and place on a lightly floured surface. Place the butter on top but at a diagonal angle so it looks like a diamond shape in the centre of the pastry square. Fold the corners of the pastry in the centre of the butter like an envelope ensure the corners are sealed and no butter is poking through the pastry.



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- 5 Turn over and roll the pastry in one direction until it is roughly 12" long and 6" wide. Fold the pastry into thirds bringing the top pastry rectangle in the centre and then folding the base of the pastry rectangle on top. Use your rolling pin the seal it, turn your pastry 90 degrees and turn over. Roll out into a 12" x 6" rectangle, and fold again. Wrap in cling film and pop back in the fridge for 30 minutes, it's important to keep your pastry cold.
- 6 Remove your pastry from the fridge and repeat the rolling and folding process until you have done another 4 folds, then chill again. If at any point the pastry becomes to difficult to roll and fold place back in the fridge to chill. Pop back in the fridge and chill for another 30 minutes.
- 7 Remove, roll and fold another 4 times and then chill again, you will master these rolls and folds by the end of this!
- 8 You puff pastry is now ready to use; you can store in the fridge for a couple of days or freeze for up to a month and defrost before using. Enjoy the lovely buttery, puffy layers when you bake your pastry whatever recipe you choose, why not have a look below for some puff pastry recipe ideas!

Tip from the Test Kitchen

- Always keep your pastry cold.
- Your butter might appear to look streaky when your are rolling out your pastry, this is fine just keep rolling and folding!

