

Simple Rough Puff Pastry



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akes approximately 600g+ of Rough Puff Pastry

If you're wanting to broaden your cooking skills then stop right here and give this recipe a go! It's so simple and is the easiest rough puff pastry recipe ever.

Impress your family and friends with this flaky and buttery pastry, whether it be making your own pies, sausage rolls or any dish that requires puff pastry.

P.S make sure you have your flour and butter in the freezer ready to go 2 hours before you start making this pastry.

Ingredients:

- 60g unsalted butter, grated and frozen + another 200g unsalted butter, grated and frozen
- 350g plain flour, placed in a container and frozen for a couple hours

- 150ml cold water (place water in a jug and place some ice cubes in it)
- 1 tsp salt
- 1/2 tsp vinegar

Method:

1. Combine the flour, salt and 60g of butter in a large bowl. Quickly rub the butter into the flour so that the butter doesn't melt (doesn't need to perfect).
2. Add the vinegar and 1 tbsp of ice cold water at a time while mixing with a wooden spoon. Add only enough water to form a firm dough that's not too wet but not too dry. Knead for a minute on a floured bench and place back into the bowl and cover with plastic wrap and put into the fridge to rest for 10 minutes.
3. Roll the dough into a long rectangle, 6 inches wide and about 15 inches long. Sprinkle half the remaining butter over 2/3 of the rectangle and press it gently into the dough using some plastic wrap. Fold over the 1/3 without butter into the middle and then fold the other end over the first fold.
4. Turn the dough 90° and roll it out again into another long rectangle. Repeat with the rest of the butter and complete the folds again, turn dough 90° and roll out into a rectangle again. Repeat this lamination process a total of 5 times . If you find your butter is starting to seep through your dough, wrap it in plastic and put it into the freezer for 5-10 minutes and continue on.
5. After you've completed your folding process, divide into two pieces and wrap the dough in plastic wrap and allow it to rest in the fridge for 2 hours or overnight before using it.
6. When you're ready to use the dough, roll it out on a floured surface about 2mm thick. Bakes in the oven at 200°C – 220°C.