



Puff pastry

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Ingredients

- 1 kg Cake flour
- 19 g Salt
- 750 g Butter
- 63 g Cake flour

Method

- Mix the butter with 63 g flour and refrigerate.
- Press the butter into a slab about 1 cm thick.
- Mix the 1 kg Flour, Salt and cold water to form a stiff but rollable dough.
- Roll the pastry twice the size of the butter and place the butter on one half and fold over the remaining side of pastry.
- Close the sides so that soft butter will not run out.
- Roll the pastry to 2 cm thick rectangle. Fold 1/3 over the second third and the remaining piece also over. Now you should have 3 layers of pastry and butter.
- Allow the pastry to rest 1 hour in refrigerator.
- Turn the pastry 90° from the previous position and repeat the rolling process.
- Allow to rest for 1 hour in refrigerator.
- Repeat the rolling process before use.