

Puff Pastry

1. Put **250g** of strong flour into a food processor or mixing bowl. Add a pinch of salt.
2. Slowly add **150ml** of **cold** water. Add more if you need to.
3. When the dough comes together, wrap in cling film and chill for at least 20 minutes.
4. Put **225g** of cold butter between two sheets of baking paper. Flatten by tapping with a rolling pin until soft. Reshape to the size of a postcard.
5. Lightly flour your work surface using a flour dredger.
6. Roll your dough into a 25cm circle.
7. Put the softened butter in the centre of the pastry and fold two sides until they overlap in the middle.
8. Roll out the dough again until flat.
9. Fold the bottom third of the pastry up to the middle and the top third down.
10. Give the dough a quarter turn.
11. Roll the dough out into a long rectangle (roughly 18 x 38cm).
12. Again, fold the bottom third of the pastry up and the top third down.
13. Give the dough a quarter turn.
14. Roll into a rectangle.
15. Fold the bottom third of the pastry up and the top third down.
16. Give the dough a quarter turn.
17. Roll the pastry out and chill for 20 minutes before using.