

# Puff pastry

200g	Strong Flour
5g	Salt
80g	Water
10g	White wine vinegar
20g	Melted Butter
160g	Butter (roller flat and room temperature)



1. Mix the flour, salt, water, white wine vinegar and melted butter together in a bowl. When it has formed a dough consistency empty it out onto a table top (making sure you get all of the bits out) and knead the dough for 10minutes. When you have finished you will have a nice soft and smooth dough. Roll the dough to a rough square around 30cm and place in the fridge for 20/30minutes.
2. When the dough has chilled remove from the fridge and sprinkle flour on the work top. Put the dough on the flour then place the rest of the butter on the dough ( the butter should be just under half the size of the dough). Fold the rest of the dough over the butter and seal the butter in by pinching the edges of the dough together.
3. Turn the dough 90° to the right (so that the un sealed edge of the dough is on your left hand side) and roll the dough so that the pastry is roughly twice as long as it is wide. Then fold the 2 shorter ends of the pastry to the middle so that they meet. Then fold the ends again so that they are on top of each other. (this is called a book turn). Place the dough in the fridge for 25 minutes.

Puff pastry turned 90°

Puff pastry rolled out twice as long as it is wide

Fold the shorter ends to meet in the middle

fold the bottom edge over to meet the top edge

4. Repeat this process a maximum of 4 times making sure you chill the pastry well between each book turn. After you have finished the fourth book turn and the pastry has been chilled you can roll out and use the puff pastry.