

# Rough Puff Pastry

**Makes approx 600g**  
**Hands-on Time 20 minutes plus chilling**

## Ingredients

250g Plain flour (plus extra for dusting)  
1/2 tsp Salt  
20g Caster sugar (optional for savoury)  
210g Unsalted butter (cubed and chilled)  
125ml Water (cold)

## Equipment

Bowl  
Sharp knife  
Rolling pin  
Baking parchment

Mix the flour, salt, and optional sugar in a bowl.

Add the butter and toss in the flour using the knife until coated. The key is to pretend the blade of the knife is your hand, do be careful though.

Add the water and stir a little using the blade before repeatedly drawing the knife towards you through the butter and water sodden flour. Spin the bowl around a little and keep repeating these actions. You should find you will end up with a sticky dough with specks of butter. You're not looking to have a paste as the specks of butter are key for the layers.

Flour the worktop and tip the dough out onto it.

Flour the top of the dough and roll out into a rectangle. Try not to handle the dough too much but do keep both sides of the dough floured. You don't want it to stick should the butter get soft and ooze out.

Fold one third of the dough into the centre followed by the remaining third on top of that so you have 3 layers.

Wrap the dough in baking parchment and pop into the fridge for an hour to chill.

Take the dough out of the fridge, flour again and roll out into another rectangle. Fold again into thirds.

Wrap and chill the dough again before use or wrap and freeze for later!