

PUFF PASTRY RECIPE

Ingredients

3 cups all-purpose flour
1 lb. unsalted butter
1/2 teaspoon kosher salt
1 cup icy cold water

Steps:

- ☐ Cut butter into 1" cubes
- ☐ Toss in flour
- ☐ Rub butter into flour until pea size pieces
- ☐ Add water and salt
- ☐ Mix until shaggy mass
- ☐ Flour surface, shape into rectangle, rest in refrigerator 20 min
- ☐ Roll and 4 fold, 2 times, rest in refrigerator
- ☐ Roll and fold and rest for a total of 3
- ☐ Roll out to 1/4" and use as desired
- ☐ Cut circles and rings, egg wash, bake in preheated oven at 400 degrees for 15 to 20 minutes or until golden brown.