

Ingredients needed for: _____ Name:

FLAKY PASTRY

Ingredients

225g strong white flour
Pinch salt
175g butter
100ml (approx) ice cold water
Container

Equipment

Mixing bowl
Scales
Teaspoon
Round bladed knife
Rolling pin

Method

1. Mix flour and salt in bowl.
2. Divide butter into four portions.
3. Rub one portion of fat into the flour, add enough cold water to form an elastic dough, using a round bladed knife.
4. Turn out on to a well-floured surface and roll out into a rectangular strip. Brush off surplus flour.
5. Mark into thirds. Cover top two thirds of pastry rectangle with another portion of butter, dotting over the surface in small pieces.
6. Fold the pastry into three bringing the end without fat to the centre, then folding down the other third. (Bottom third up, top third down).
7. Press together pastry edges with fingers or rolling pin, give pastry half a turn, so that the folds are left and right, and roll out lightly.
8. Repeat the process twice more with remaining fat. Chill for 20-30 minutes.
9. Roll out again and fold up, twice more without fat. Chill or freeze.