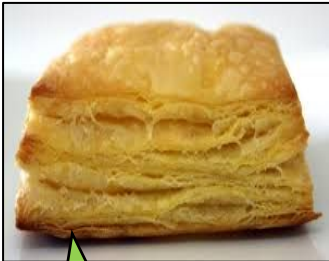


Puff pastry

Ingredients

160g plain flour
125g hard butter
75ml cold water
2 sandwich bags



Remember,
more layers =
more puff!



1. Add the **butter** to a small bowl, using a fork, soften and then divide into **4**.



2. In a large bowl, add $\frac{1}{4}$ of the **butter** and the **flour**. Rub in to form breadcrumbs.



3. Add **75ml of cold water** and form a dough with a round blade knife.



4. Lightly flour the work surface.



5. Roll out the pastry to a long rectangle.



5. Add a small amount of butter to the middle of the rectangle.



5. Fold down the top and fold up the bottom to form a parcel.



5. Pinch the edges, turn the pastry 180°, repeat from stage 5.

We will freeze $\frac{1}{4}$ of your pastry in one sandwich bag (for chicken pie), $\frac{3}{4}$ in the other (for pastries).