

ROUGH PUFF PASTRY

Ingredients

- 500g strong bread flour
- 1/2 tsp Salt
- 500g good quality butter
- 25 ml cold water
- 1 beaten egg, to glaze

Method

1. Mix the flour and salt together and gently add the butter. Make a well adding the water and bring lightly together to make a dough.
2. Roll out into a rectangle and mark into thirds. Fold over the end thirds into the centre one, turn through 90° and repeat two more times. Chill for half an hour.
3. When ready to use, roll out on a lightly floured board or between two sheets of cling film. Ensure that your hands are cold and don't overwork the pastry. Be gentle.
4. Use for pies, pasties, sausage rolls - bake for about 20 minutes, until golden. Oven setting 180C Gas 6

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