

# PUFF PASTRY

## Ingredients

- 1 ¼ cup very cold butter, salted, cut into cubes
- ½ cup very cold water
- ¼ tsp salt
- 2 cups all-purpose flour

## Directions

1. Using a food processor, fitted with the metal blade, add flour and salt to the bowl, then add ¾ cup cold butter cut in cubes and pulse until butter is absorbed (about 10 to 12 one-second pulses), then add the remaining cold butter (cubed) and pulse two to three times (no more) to combine. Add the cold water and pulse four or five times, just until the dough comes together to form a ball (really important not to over process).
2. On a lightly floured surface, place dough and knead lightly approximately 10 times. With a lightly floured rolling pin (lightly flour the dough so it doesn't stick), roll into a rectangle approximately 12x18 inches.
3. Fold the dough like an envelope, then fold in half, wrap in plastic and refrigerate for 1-2 hours, or overnight. Store the homemade puff pastry in the refrigerator for 2-3 days, sealed in plastic wrap, or freeze for up to one month.