

How to make Puff Pastry

Published Date

Mon 26th July 2021

Prep Time

180 mins

Cook Time

5 mins

Total Time

185 mins

Serves

16 pieces

Ingredients

- 1000 g [Bakers Flour](#)
- 450 g cold Water
- 30 g [Brown Sugar](#)
- 6 g [Salt](#)
- 50 g [Cake Margarine](#)
- 750 g [Puff Pastry Margarine](#) (keep cool)

Instructions

Mixing and preparing Dough

1. [Sift](#) all dry ingredients (flour, sugar, salt) and add to a mixer bowl fitted with a paddle.
2. Start the [mixer](#) on slow speed, and after 2 minutes, add cake margarine.
3. After 2 minutes running at slow speed, add water running for another 3 minutes.
4. Switch to fast speed and fully develop dough until it is silky looking and pliable (about 5 to 7 minutes).
5. Move to a lightly floured table and fully relax (about 30 minutes) keeping the dough covered with [plastic](#).
6. Roll dough out to a large rectangular shape about 8 mm thick.
7. On [wax paper](#), spread out pastry margarine to cover 2/3 of the dough.
8. Now cover the 2/3 dough (starting on the right edge) with pastry margarine

and press tightly to the dough.

9. Fold the uncovered 1/3 dough over the pastry margarine.
10. Bring the remaining dough over the first fold to form a three-layer dough and two layers of pastry margarine.
11. Cover in plastic and place in a cool environment. If the place is too hot, use a [refrigerator](#). Rest for 20 minutes.

Lamination Process

1. The pastry must now be given three-book folds to create the number of layers of margarine and dough.
2. Place dough on a lightly floured table, the same position as before, and roll out dough to a rectangle 8 mm thick.
3. Bring both left and right sides to meet at the center. Fold right half over the left half. Note the top by marking it and relax again for 20 minutes.
4. Place on a lightly floured table as before. Now rotate the dough, bringing the top edge to face you. Flip over laterally.
5. Repeat the folding and resting process two more times as before.
6. Puff pastry is now ready for use. The puff pastry can be sealed completely and refrigerated or used right away.

<https://classicbakes.com/recipes/how-make-puff-pastry>