

Miele

Rough puff pastry

By Miele

15 minutes, plus resting time

Preparation time

Makes 500 g

Serves



INGREDIENTS

250 g (1 ½ cup) plain flour

Pinch salt flakes

200 g unsalted butter, cold, cut into small cubes

125 ml (½ cup) cold water

METHOD

1. Place the flour and salt into a large bowl. Add the butter to the flour mix and rub them in loosely, small pieces of butter should remain.
2. Make a well in the centre of the mixture and pour in half of the cold water. Mix until you have a firm rough dough, add extra water if needed.
3. Cover and rest in the fridge for 20 minutes.
4. Uncover and place onto a lightly floured board. Roll into a 15 cm x 30 cm rectangle. You should see butter streaks in the dough. Fold the two short sides into the centre to make 3 layers. Turn 90° and roll out again to 15 cm x 30 cm rectangle, then fold into thirds again.
5. Cover and rest in the fridge for 20 minutes or until ready to use.

Cooking methods

Oven:

- Cook pastry on Moisture Plus with Fan Plus at 180°C with a burst of steam. Try some of the following recipes using our rough puff pastry:
 - [Steamed egg with anchovy twists](#)
 - [Chicken and leek pie](#)
 - [Korma pie](#)