

# Quick Puff Pastry

<b>Servings</b> 500g of dough	<b>Prep time :</b> 30min	<b>Cook time :</b> -	<b>Resting time :</b> 2h
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## Ingredients

- **250g** all-purpose flour
- **200g** cold unsalted butter (cut into chunks)
- **1/4** teaspoon salt
- **100g** cold water

## Step by Step instructions

### *Prep the dough*

In a mixing bowl, combine the flour, butter chunks, salt, and cold water. Mix quickly by hand just until a rough ball forms. *Don't overwork the dough or fully incorporate the butter.*

### *Start the lamination process*

Roll the dough into a rough rectangle. Use either a **single** or **double fold** method. Repeat the folding process **at least 3 times**, but no more than 6 times.

### *Keep it cold*

Between each fold, chill the dough in the fridge for at least **20–30 minutes** to prevent the butter from melting. This ensures crisp, defined layers when baked.

### *Final Chill*

After your last fold, refrigerate the dough one final time before rolling it out and using it for your recipe.