

## Quick Puff Pastry – Used for Tarts

**1 ½ cups (7 ½ oz/235 g) unbleached all-purpose (plain) flour**

**½ cup (2oz/60 g) cake (soft wheat) flour**

**½ teaspoon salt**

**½ lb (250 g) cold unsalted butter, cut into ½ inch (12-mm) pieces**

**½ cup (4 fl oz/125 ml) ice water**

**By Hand:** In a bowl, stir together the flours and the salt. Using pastry blender or 3 knives, cut in the butter until a mixture forms large, coarse crumbs the size of large peas. Sprinkle the ice water over the surface and toss and stir with a wooden spoon or a rubber spatula until it is absorbed. With your hands, pat the mixture into a loose ball.

**By Food Processor:** Combine the flours and the salt and process briefly to mix. Scatter the butter over the flour and pulse about 10 times until the mixture forms large, coarse crumbs the size of large peas. Pour in the water and pulse 2 or 3 times until dough starts to gather together, but before it forms a ball.

**By Stand Mixer:** In the bowl of a stand mixer fitted with a paddle attachment, stir together the flours and salt. Scatter the butter over the flour and mix on low speed until the butter is coated with flour. Pour in the water and mix just until the water is absorbed and the butter is still in large pieces.

Transfer dough to a lightly floured work surface, dust the top lightly with flour, and pat into a rectangle  $\frac{3}{4}$  inch (2 cm) thick. Roll out the dough into a rectangle 12 inches (30 cm) long, about 7 inches (18 cm) wide and  $\frac{1}{2}$  inch (12 mm) thick.

With a short side facing you, fold the bottom third up, then fold the top third down, as if folding a letter. Rotate the dough a quarter turn clockwise (so the seam is on your left) and repeat the process, rolling the dough into a 12 x 7 inch (30 x 18 cm) rectangle and folding into thirds. Repeat the process a third time.

If any time the dough begins to warm up and the butter begins to soften, place the dough in the refrigerator to chill for 20 – 30 minutes. After the third and final turn, wrap the dough in plastic wrap, place in a plastic bag, and refrigerate for at least 4 hours or for up to overnight before shaping.

For longer storage, cut the puff into quarters, wrap tightly with plastic wrap, place in an airtight plastic bag, and freeze for up to one month.