

PÂTE FEUILLETÉE/PUFF PASTRY

This recipe is intended for those who are familiar with and comfortable with the steps of making laminated dough.

Yield 1185 g / 2.6 pounds of dough

For the *détrempe*:

- 500 g / 3 $\frac{3}{4}$ cup + 1 tablespoon all purpose flour
- 75 g / 5 tablespoons + 1 teaspoon melted unsalted butter, cooled a bit
- 10 g / 2 teaspoons salt
- 250 ml / 1 cup + 2 teaspoons cold water
- 1 teaspoon white vinegar

For the butter block

- 350 g / 12 ounces (3 sticks) + 2 teaspoons unsalted butter, room temperature

1. Combine water, salt and vinegar in a small bowl and let sit for 10-15 minutes to dissolve the salt.
2. Place flour in the bowl of a stand mixer fitted with the paddle attachment.
3. Add the water/salt/vinegar on low speed and while blending, drizzle in the cooled, melted butter. Mix just until combined. The dough will be shaggy and moist.
4. Wrap the dough in plastic wrap and chill at least one hour or up to overnight.
5. Form the butter block by placing the room temperature butter between sheets of plastic wrap, tap with a rolling pin to form a ~ 5 to 6 inch square. Chill until ready to use.
6. Shortly before you are ready to incorporate the butter, remove the butter block from the fridge and let sit for 10-15 minutes. Tap with a rolling pin to soften a bit – you want it cool yet malleable.
7. Roll out the *detrémpe* into a modified cross shape and place the butter block in the center. You want your dough and butter to be of similar thickness.
8. Fold the “ears” of dough over the butter so as to fully envelope and close in the butter.

You are now ready to begin the folds/turns. Classically puff pastry is put through a total of six “letter” or 3-folds. After each fold the dough should be turned 90 degrees so the “spine” is on your left before rolling the dough out for the next fold.

the french tarte

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The first two folds can be completed back-to-back, right after the butter incorporation, then wrap and chill the dough for 30 minutes before proceeding with the next two. Chill again for 30 minutes and finish off with the last two letter folds.

The dough should then be wrapped and chilled for at least an hour or overnight before proceeding with your recipe. If you won't be using the dough within a day or so, wrap well and freeze for up to two months.

You can shorten the process by doing two "book" or 4-folds, 30-minute chill/rest then finish with two "letter" or 3-folds. *Et voilà!* The dough is complete.

Don't forget – always work cool! If at any time the dough becomes too warm or the butter starts oozing out, wrap and chill the dough for 15-20 minutes to firm things up again before proceeding.

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