

Rough Puff pastry

Puff pastry sound complicated but this is the easy version and always works well in a bacon and egg pie or a sausage roll.

Ingredients

- 225 g plain white flour
- salt just a pinch
- 170 g of butter
- 1 tsp lemon juice
- half a cup of cold water

Method

Get the butter out of the fridge ahead of time so it is not quite so solid but still cold. Cut it into cubes and put in a bowl with the flour. Pour in the lemon and water and using a knife mix it up then get your hands in there or rather your finger tips and make a crumbly mixture. Turn it out onto a floured surface and bring together into a lump and make it into a rectangular shape. Now roll it out using short movements until it is about 1cm thick. Fold one third into the centre and fold the other third over so you will now have a sandwich of three layers. Roll out again and again fold into three and repeat the process 4 or 5 times. The butter will eventually go from blobs to streaks to not visible at all. Now put the block it into the fridge and chill down before using.