

INVERSE PUFF PASTRY

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BUTTER BLOCK

Butter 400 g

Flour 130 g

DOUGH

Sea Salt 10 g

Water 140 g

Flour 270 g

BUTTER BLOCK

Mix together all the ingredients.

Make 4 parchment sheets with 6" square spaces

Divide the butter into the four sheets. Close the sheets and run a rolling pin to obtain smooth squares of butter blocks

DOUGH

Mix together all the ingredients to make soft smooth dough

Shape the dough into 4 tight balls. With a sharp knife cut a cross halfway into the ball. Flatten, cover and refrigerate.

INSTRUCTIONS

Enclose the dough block inside the butter block

Five turns total: 2, double + 1, single.

The book needs to be refrigerated for about an hour right after the double turn.