

Quick Puff Pastry

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Recipe Source: [Olga's Flavor Factory](#)

INGREDIENTS:

16 oz flour, approx 3½ cups, cold

4 sticks butter, frozen

1 egg

½ teaspoon salt

1 Tablespoon vinegar

Water, approx ¾ cup

DIRECTIONS:

Grate the frozen butter on a box grater, right into the bowl of cold flour, stopping every so often to mix the flakes of butter in the flour. Keep the curled bits of flour coated in flour. You don't want the butter to clump together.

Lightly beat the egg in a liquid measuring cup, add the salt and pour in the vinegar.

Add the cold water until the liquid ingredients to measure 1 cup all together.

Pour in the liquid ingredients into the center of the flour and butter mixture.

Working very quickly, mix the dough until it comes together. Just as soon as most of the flour is incorporated into the dough, leave it alone. It will look kind of shaggy, but that's good. You want the pieces of be suspended in the cold dough.

Refrigerate the dough for at least two hours before using it. Wrap the dough in parchment paper to keep it from absorbing the smell of your refrigerator and drying out too. You can even freeze this dough. Thaw it in the refrigerator.

NOTES:

Trust me, you'll be so surprised how easy it is to make. Now, granted, this is a quick version of puff pastry. The regular puff pastry is a little more time consuming and can be just a bit tricky. Ok. I admit it – puff pastry is finicky and hard, but not as hard as most people think. I've done it before and it's not bad at all.

This version is a dream to work with though. You will laugh with joy when you're done and wonder what all the fuss is about. The result is amazing. Flaky, tender dough with lots of thin

layers. It also tastes amazing. You may not know this, but a lot of store-bought puff pastry is made with shortening, so this home-made dough with all-butter tastes so much better. Butter always wins by a long shot in my opinion. The thin, crisp layers just melt in your mouth.

You'll be so proud of yourself when you've made puff pastry from scratch. You can use this dough in countless numbers of ways, both in savory and sweet dishes.