

Mrs Mopp's Rough Puff Pastry

This is a cheat's substitute for puff pastry which is really popular. The grating of the frozen butter is still hard work but it is, I am assured by my pastry chef, a darn site easier than traditional puff pastry.

Planning

serves:	
prep time:	30 mins
cooking time:	

Ingredients

4 parts plain flour
3 parts butter, frozen
pinch salt
water to mix

Method

Sift the flour and salt into a mixing bowl. Grate in the butter. Stir with a pallette knife adding just enough water to make it begin to bind. Gather together in a ball and stop messing with it! Wrap it and rest it in the fridge for 30 minutes before using.

(Make Sausage Rolls, Salmon en Croute, Beef Wellington...)