

PUFF PASTRY

ADAPTED FROM [CHEZ PANISSE FRUIT](#) BY ALICE WATERS

MAKES ABOUT 2 POUNDS

14 OUNCES (3-1/2 STICKS) UNSALTED BUTTER, CUT INTO 1/2-INCH CUBES

1 TEASPOON LEMON JUICE

2/3 CUP ICE WATER

1-2/3 CUPS UNBLEACHED ALL-PURPOSE FLOUR

1/2 CUP UNBLEACHED BREAD FLOUR

3/4 TEASPOON SALT

PLACE BUTTER IN THE FREEZER FOR 30 MINUTES. COMBINE THE LEMON JUICE AND WATER IN A MEASURING CUP. COMBINE THE FLOURS AND SALT IN THE BOWL OF A STAND MIXER FITTED WITH THE PADDLE ATTACHMENT AND MIX ON LOW SPEED. ADD THE CHUNKS OF COLD BUTTER A HANDFUL AT A TIME, TAKING ABOUT 30 SECONDS TO ADD IT ALL. MIX FOR 30 SECONDS MORE, OR UNTIL THE EDGES OF THE BUTTER HAVE ROUNDED OFF. SLOWLY ADD THE WATER AND LEMON JUICE, POURING ALONG THE INSIDE EDGE OF THE BOWL, AND MIX UNTIL THE DOUGH COMES TOGETHER ROUGHLY. THE BUTTER SHOULD STILL BE IN RECOGNIZABLE PIECES AND MOST OF THE FLOUR SHOULD BE MOISTENED BUT NOT WET. YOU MAY NOT NEED TO ADD ALL OF THE LIQUID.

TURN THE DOUGH ONTO A LIGHTLY FLOURED SURFACE. WITH THE HEELS OF YOUR HANDS, A PASTRY SCRAPER AND A ROLLING PIN, QUICKLY SHAPE INTO AN 8-BY-14-INCH RECTANGLE, WITH AN 8-INCH SIDE FACING YOU AND THE LONG SIDES PERPENDICULAR TO THE NEAR EDGE OF YOUR ROLLING SURFACE. THE DOUGH MAY NOT KNIT TOGETHER AT THIS STAGE, BUT DON'T WORRY, IT WILL EVENTUALLY. WITH

THE HELP OF A BROAD, RIMLESS BAKING SHEET, FOLD THE BOTTOM ONE-THIRD OF THE DOUGH OVER THE MIDDLE THIRD. BRUSH OFF ANY FLOUR, AND THEN FOLD THE TOP THIRD OVER THE MIDDLE. LIFT THE DOUGH AS YOU REFLOUR THE SURFACE AND TURN THE DOUGH 90 DEGREES, SO THAT THE TOP FLAP IS ON YOUR RIGHT, LIKE THE COVER OF A BOOK.

LIGHTLY FLOUR THE TOP OF THE DOUGH AND ROLL IT AGAIN INTO AN 8-BY-14-INCH RECTANGLE. FOLD IN THIRDS AS BEFORE. THIS COMPLETES 2 "TURNS". WRAP THE DOUGH TIGHTLY IN PLASTIC WRAP AND REFRIGERATE. REMOVE THE DOUGH FROM THE REFRIGERATOR AFTER 30 MINUTES, UNWRAP IT, AND GIVE IT TWO MORE TURNS. REWRAP THE DOUGH AND REFRIGERATE FOR 40 MINUTES. (YOU CAN ALSO REFRIGERATE THE DOUGH OVERNIGHT AT THIS POINT.)

GIVE THE DOUGH 2 MORE TURNS (6 TURNS IN TOTAL) AND REFRIGERATE FOR AT LEAST 30 MINUTES BEFORE ROLLING IT OUT. THE PUFF PASTRY CAN BE FROZEN AT THIS POINT OR REFRIGERATED OVERNIGHT. (FROZEN DOUGH SHOULD BE DEFROSTED OVERNIGHT IN THE REFRIGERATOR.)