

Puff Pastry Dough

Puff Pastry Dough	About 4-5 Napoleons About 16 turnovers	About 8-10 Napoleons About 32 turnovers	About 12-15 Napoleons About 48 turnovers
Bread Flour	1# 4 ounces	2# 8 ounces	3# 12 ounces
Salt	¼ ounce	½ ounce	¾ ounce
Cold unsalted butter	4 ounces	8 ounces	12 ounces
Ice cold water	10 ounces	1# 4 ounces	1# 14 ounces
Whole Eggs	1 ounce (half an egg)	2 ounces (1 egg)	3 ounces (1 ½ eggs)
Roll in Fat			
Room Temp Butter	1# 5 ounces	2# 10 ounces	3# 15 ounces
All-purpose Flour	3 ounces	6 ounces	9 ounces

Puff Pastry Dough

1. Combine the salt and flour in a bowl and whisk together slightly.
2. Turn flour out into a pile onto a table.
3. Cut the cold butter into cubes.
4. Place cubes in the flour and cut in using a bench scraper until the butter is in small pieces and the flour resembles coarse sand.
5. Whisk the water and whole egg together.
6. Make a very wide well in the flour, and pour the mixture into the well.
7. Starting with the flour on edges away from the middle, add the flour into the water mixture.
8. Continue adding the flour until the water is totally absorbed.
9. Knead the dough by hand for about 3 minutes, until the dough is well combined and no longer sticky.
10. Cover with plastic and let the dough rest for 20 minutes.

Roll-in-fat

1. Place the butter and flour together in a mixing bowl.
2. Using a paddle, blend the butter and flour together.
3. Turn out on a piece of parchment paper and shape into a square about ½" tall
4. Chill slightly if necessary.

Combine the Roll-in-fat and Puff Pastry Dough

1. Roll the dough out into a square, about ¾ - 1" thick. The butter should be roughly 2/3 the size of the dough.
2. Place the butter like a diamond onto the dough.
3. Fold the corners of the dough in, they should all meet at the center.
4. Pinch the edges together to seal in the butter.
5. Roll out the dough into a long rectangular shape. Perform a three-fold and rest for about 15 Minutes in the fridge.
6. Roll out the dough into a rectangular shape and fold in half (book fold) and rest for about 15 Minutes in the fridge.
7. Repeat steps 5 and 6. Remember the best dough is when the edges are perfectly lined up so stretch and shape the dough so the corners meet up.
8. After you complete step 6 for the second time (this will result in the dough rolled out 4 times) you need to let the dough rest for 45 minutes or overnight in the fridge.