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Food Processor Quick Puff Pastry

Leave the frozen stuff on the shelf -- chef Nick Malgieri's fresh puff pastry recipe is tasty and easy to make in your food processor. It appears in his cookbook ["Bake! Essential Techniques for Perfect Baking."](#) Use it to make his:

- [Ox Tongues](#)
- [Butterfly Wings](#)
- [Sacristains](#)

Photo credit: Quentin Bacon

INGREDIENTS

Makes about 1 1/2 pounds dough.

1 1/4 cups (2 1/2 sticks) unsalted butter, chilled

2 cups all-purpose flour, plus more for work surface

3/4 teaspoon salt

2/3 cup cold water

DIRECTIONS

1. Cut 1 cup (2 sticks) butter into 1/4-inch cubes. Place in an even layer on a plate and transfer to refrigerator to chill.
2. Place flour and salt in the bowl of a food processor and pulse to combine. Cut remaining 1/4 cup (1/2 stick) butter into thin slices and add to food processor; pulse to combine. Add 1 cup chilled butter; pulse 3 times, 1 second each pulse. Add half of the water and pulse once; add remaining water and pulse twice. Dough will not form a ball.
3. Remove blade from processor by lifting up with the handle. Scrape dough from bowl onto a lightly floured work surface. Lightly flour dough and, using your hands, squeeze and shape dough into a cylinder. Press down to flatten into a rectangle.
4. Starting at the narrow end furthest away from you, use a rolling pin to press the dough firmly in parallel strokes close to one another. If there are sticky pieces of butter on the surface, cover with a large pinch of flour and press with the rolling pin to combine. Clean off the rolling pin as you go to make sure nothing sticks to the dough. Continue pressing with the rolling pin, working towards the narrow end closest to you.
5. Roll dough into a 10-by-20-inch rectangle. Fold the short ends over the middle (like a letter) to make three layers. Position one of the short ends to face you and roll up dough like a jelly roll. Place dough on a lightly floured work surface, seam side down. Sprinkle top of dough lightly with flour and press down using your hand to form a rectangle.
6. Wrap dough in plastic wrap and transfer to refrigerator for at least 3 hours and up to 3 days before using.

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