

Puff Pastry Base 1

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Ingredients

Quantity	Measure	Ingredients
4	Tablespoon	Butter
200	Grammes	Flour, Maida - (American Pillsbury)
A	Little	Salt

Method

Dissolve the salt in water and knead the flour with this water to a fine dough. Sprinkle a little dry flour on a board, roll out the dough into a chapatti, as thin as possible, apply melted butter or ghee all over it. Sprinkle some dry flour over it and fold it again and again, applying ghee and sprinkling dry flour on every fold. Then form it into a ball. Again roll it out into a thin chapatti and proceed as above. Do this two or three times. Lastly make a big chapatti and then cut into squares or circles required size for the patties or for the pie dishes.