

Rough Puff Mother Dough



Ingredients

- 12 Ounces (3 sticks) frozen unsalted butter
- 1 Tablespoon granulated sugar
- 1 ½ teaspoon kosher salt
- 2 ½ + 2 tablespoons all-purpose flour
- ⅓ cup whole milk
- ⅓ ice water

Instructions

In a large bowl:

- Using a box grater, grate the frozen butter and toss the grated butter with 2 tablespoons of flour and place bowl in the freezer

In a large bowl:

1. Whisk together the 2 ½ cups of flour, granulated sugar and kosher salt.

Adapted from Umbers' Skillshare Original, [Baking Basics: Make Perfect Pastries Everytime](#)

2. Toss in half of the frozen grated butter and keep the rest of the grated butter in the freezer.

In a measuring cup:

1. Mix together the milk and ice water.
2. Drizzle this mixture over the flour mixture and mix with a fork.
3. Keeping the dough in the bowl, use your hands to knead it a few times (you're looking for a shaggy dough, it won't be smooth)
4. Take the dough out of the bowl and add a few tablespoons of ice water to whatever is left in the bowl, mix it together and add it to the dough that's now on your counter.
5. Knead all the dough together a few times.
6. Form the dough into a 1" high square, wrap it in plastic wrap and place in the fridge for 30 minutes.

Roll out the dough:

- Lightly flour your work surface and roll out the dough into a 18 x 6 rectangle

Laminate:

1. Divide the remaining frozen grated butter into four roughly equal portions
2. Sprinkle one portion of the remaining frozen grated butter in the center of the rectangle.
3. Fold the bottom third of the rectangle up and over to cover the center with butter.
4. Sprinkle another portion of the remaining frozen grated butter on top of the folded center.
5. Fold over the remaining flap of dough so that you've made a tri-fold book.
6. Press dough together on all sides.
7. Rotate the folded dough 90 degrees so that the open part of the book is on your right.
8. Roll out the dough again into a 18 x 6 rectangle.
9. Repeat the butter and folding process, using up the last two portions of butter.
10. Press the dough edges together again, wrap in plastic wrap and chill the dough in the fridge for 30 minutes or let it rest overnight.

When you're ready:

1. Roll out the dough into a 18 x 6 rectangle.
2. Fold into thirds.
3. Rotate 90 degrees and roll out again.
4. Fold into thirds.
5. Repeat this rolling folding process one more time.
6. Wrap dough in plastic wrap and let it rest in the fridge for at least 2 hours.
7. When ready to use, roll out dough to desired thickness.