



## Flakey Pastry

Cooking Time: 60 minutes

Serves: 1 large sheet

### INGREDIENTS:

- 1 cup plain flour
- 140 grams cold cubed unsalted butter
- 1 teaspoon salt
- 1/3 cup icy cold water

### METHOD:

1. Place flour, butter and salt in a food processor and pulse until it resembles breadcrumbs
2. Pour in water and process until a dough forms
3. Flour a wooden board placing dough in the centre. Roll and fold lightly flouring dough on each layer. You want to do this 6-8 times.
4. Wrap in cling film and chill in the fridge for a minimum of one hour.
5. When ready to use, roll out onto floured surface and use as you desire.

### TIPS/SUBSTITUTIONS:

- *ensure the coffee is finely ground. If using granulated instant coffee be sure to dissolve in some warm water first. Just enough to dissolve as you do not want to affect the ratio of the cake.*
- *For a strong coffee taste increase amount to 1/3 cup.*
- *Can keep in the fridge for up to 5 days. Best to take it out of the fridge for an hour before serving.*