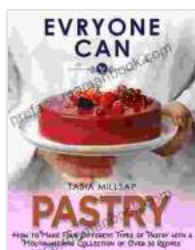


# How To Make Four Different Types Of Pastry With Mouthwatering Collection Of

Pastry is a delicious and versatile food that can be enjoyed in many different ways. Whether you're looking for a sweet or savory treat, there's a pastry out there for you. In this article, we'll show you how to make four different types of pastry: puff pastry, shortcrust pastry, filo pastry, and choux pastry. With our easy-to-follow instructions and mouthwatering collection of recipes, you'll be able to create delicious pastries that will impress your family and friends.



## Everyone Can Pastry :How to Make Four Different Types of Pastry with a Mouthwatering Collection of Over 50 Recipes by Chad Robertson

★★★★☆ 4.5 out of 5

Language : English

File size : 60035 KB

Screen Reader : Supported

Print length : 365 pages

Lending : Enabled



## Puff Pastry

Puff pastry is a light and flaky pastry that is perfect for making croissants, pastries, and other delicate pastries. It is made from a dough that is rolled and folded several times, creating layers of dough that puff up when baked. Puff pastry can be made at home, but it is also available in the frozen food section of most grocery stores.

## **Ingredients**

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup cold water
- 1/2 cup unsalted butter, cold and cut into small pieces

## **Instructions**

1. In a large bowl, whisk together the flour and salt. Add the water and stir until the dough just comes together. 2. Turn the dough out onto a lightly floured surface and knead for a few seconds until it is smooth. 3. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes. 4. On a lightly floured surface, roll out the dough into a rectangle about 12 inches by 18 inches. 5. Scatter the butter pieces evenly over the dough. 6. Fold the dough over the butter, starting from the top and bottom and working your way to the center. 7. Roll out the dough again and fold it over the butter again. 8. Repeat the rolling and folding process several times, until the butter has been completely incorporated into the dough. 9. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes before using.

## **Shortcrust Pastry**

Shortcrust pastry is a sturdy pastry that is perfect for making pies, tarts, and quiches. It is made from a dough that is made with flour, butter, and water. Shortcrust pastry can be made at home, but it is also available in the frozen food section of most grocery stores.

## **Ingredients**

- 1 cup all-purpose flour

- 1/2 teaspoon salt
- 1/2 cup cold water
- 1/2 cup unsalted butter, cold and cut into small pieces

## **Instructions**

1. In a large bowl, whisk together the flour and salt. Add the water and stir until the dough just comes together. 2. Turn the dough out onto a lightly floured surface and knead for a few seconds until it is smooth. 3. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes. 4. On a lightly floured surface, roll out the dough into a circle about 12 inches in diameter. 5. Transfer the dough to a 9-inch pie plate and trim the edges. 6. Fill the pie plate with your desired filling and bake according to the recipe instructions.

## **Filo Pastry**

Filo pastry is a thin, flaky pastry that is perfect for making baklava, spanakopita, and other Middle Eastern pastries. It is made from a dough that is made with flour, water, and oil. Filo pastry can be made at home, but it is also available in the frozen food section of most grocery stores.

## **Ingredients**

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup water
- 2 tablespoons olive oil

## **Instructions**

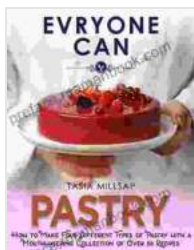
1. In a large bowl, whisk together the flour and salt. Add the water and olive oil and stir until the dough just comes together. 2. Turn the dough out onto a lightly floured surface and knead for a few seconds until it is smooth. 3. Wrap the dough in plastic wrap and refrigerate for at least 30 minutes. 4. On a lightly floured surface, roll out the dough into a large rectangle, about 12 inches by 18 inches. 5. Cut the dough into 1-inch wide strips. 6. Use the filo pastry strips to make your desired pastries.

## Choux Pastry

Choux pastry is a light and airy pastry that is perfect for making eclairs, profiteroles, and cream puffs. It is made from a dough that is made with flour, water, butter, and eggs. Choux pastry can be made at home, but it is also available in the frozen food section of most grocery stores.

## Ingredients

- 1 cup all-purpose flour
- 1/2 teaspoon salt



## Everyone Can Pastry :How to Make Four Different Types of Pastry with a Mouthwatering Collection of Over 50 Recipes

by Chad Robertson

★★★★☆ 4.5 out of 5

Language : English

File size : 60035 KB

Screen Reader : Supported

Print length : 365 pages

Lending : Enabled

FREE

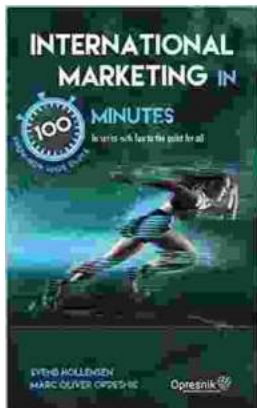
DOWNLOAD E-BOOK





## **Unveiling the Enchanting Tale of Plant Reproduction: A Journey through the Botanical Realm**

Plants, the silent yet vibrant guardians of our planet, play a pivotal role in sustaining life on Earth. Their ability to reproduce is crucial for maintaining the...



## **Master International Marketing in 100 Minutes: A Comprehensive Guide**

Expanding your business globally presents an exciting opportunity for growth, but also a unique set of challenges. International...