

## College Heights Senior Center

### **Puff Pastry dough:**

#### **Ingredients:**

Unbleached all-purpose flour	500g	4 cups
Margarine	75g	1/3 cup
Water	330g	1 ½ cup
Salt	10g	1 tsp
Vinegar	1g	1 drop
Butter	400g	1 1/3 cup

#### **Direction:**

- **Day 1:**

- Sift flour into a mixer bowl, add salt.
- Add soften margarine and mix well for 2 minutes
- Add water and drop of vinegar and mix just enough to have everything bind together
- **DO NOT OVERMIX THIS DOUGH, IT WILL MAKE IT VERY DIFICULT TO ROLL DOWN**
- Make a square about 6 inches wide and wrap it in Clean Wrap, keep in fridge overnight.
- In the meantime, wrap and roll down the butter in a square about 6 inches wide as well and ¼ inch thick
- Keep in fridge until you need it.

- **Day 2:**

- Pull the butter out of the fridge and let it sit at room temperature for 30 minutes
- Have the square of dough on front of you on a well floured workplace
- Roll down the dough to make a rectangle 6 inches wide and 12 inches long,
- Put the butter on the first half of the dough and fold it on the butter.
- Turn this dough a ¼ turn clockwise
- Roll down this dough 6 inches wide and 18 inches long.
- Turn it a ¼ turn clockwise and fold it twice to make 3 layers.
- Wrap it and let sit in fridge for 20 minutes
- Repeat this operation 5 times, always turning the dough a ¼ turn CLOCKWISE.
- When finished it can be used immediately, be frozen or kept in fridge for maximum 5 days before use.

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### **Marzipan:**

#### **Ingredients:**

Blanched ground almonds	500g	4 cups
Icing sugar	500g	4 cups
Egg white	90g	3
Almond extract	1/8 tsp.	
Lemon ( optional)	100g	1 unit

#### **Direction:**

- Mix everything together and form a smooth paste.
- Wrap it and keep in fridge for a maximum of 2 weeks.
- Can be frozen and thaw out before use