

## PUFF PASTRY



I came across this blog from Europe that had a post called “the fake dough”. Obviously it peaked my interest because of Taylor’s Celiac. You get used to code words like “fake”.

I had to translate this recipe which was a task, but it was fun. Thank goodness for Google translate or I would be lost. Still as we all know, things get easily lost in translation. This took a while to figure out. Measurement conversions and trial and error. I think it is an amazing treat for those of us that can’t have gluten and have been looking for a way to enjoy puff pastry again. I mean so far I have not had any luck with finding a gluten free puff pastry. There are so many things you can make with it, and the best part... you can keep this in your freezer and pull it out when you are ready to use it. It turned out amazing. We all ate it. And ate it. And ate some more. It was gone... really fast. Husband asked if I had more. It is rare that he eats sweets other than ice cream and a cocktail. Try it. You won’t be disappointed.

### Ingredients |

- 1 cup Manini’s Gluten Free Multi-Purpose Flour
- 1 cup ricotta cheese
- 2/3 cup soft butter
- 2 pinches of salt

### Directions |

Sift the flour with the salt,  
Add cheese and butter to the dry mixture and mix well.

Lay dough down on some plastic wrap. Cover with the wrap and roll out into a rectangle.



Fold 3 ways like so:



Transfer in the refrigerator for at least an hour. It can be put in overnight.

Repeat two more times, pull out from fridge, roll out and then do three laps, Refrigerate for an hour.

Preheat oven to 450 degrees.

Roll out your dough, I have found the only good way to do this is using plastic wrap, because working with gluten free dough is sticky.

Cut into shapes



Or fill with your favorite filling.



Brush dough lightly with melted butter. Bake at 450 degrees until golden brown. About 10 minutes for small shapes. 15- 20 for filled pastry. Gluten Free toaster Strudel? Chocolate hearts? Jelly Pastry? The possibilities are endless.



Recipe by Mom, What's for dinner? Adapted from Corsi di Cucina