

How to Do Puff Pastry Turns

I am continuing to work through [Edd Kimber's amazing book, "Patisserie Made Simple"](#) and one of my favorites has been Galette des Rois. In this post I have included a shortened but not too short video on how to do puff pastry turns which we will use for the Galette des Rois in my next post.

This is a rough puff pastry so there are a total of three turns. This video picks up on the last two turns and I will soon be posting another video on how to incorporate the beurrage into the detrempe and do the first turn. However, in rough puff pastry you will not make a beurrage or butter packet but rather rub the butter into the flour. Laminating dough is one of my favorite pastry techniques!

[Puff Pastry video](#)