

**Ingredients (for approximately 24 portions)****Starter**

¾ cup	water (warmed to around 104°F-40°C)
1 tbsp (10g)	instant yeast
¼ cup	flour

**Dough**

2 ¼ cups	flour
1 tbsp	granulated sugar
1 tsp	salt
1 cup plus 2 tbsp	unsalted butter
1 large	egg
½ cup	milk

**Prepare starter:** mix warm water, yeast and flour in a bowl or large cup, until uniform; it should start creating bubbles right away. Allow to rest from five minutes; it will continue bubbling and increasing in volume, acquiring a spongy texture. Meanwhile, place milk, egg, sugar, and two tablespoons of butter, in a large mixing bowl. Mix lightly with a spatula or with electric mixer. Add spongy starter, then flour and salt. Mix until wet and dry ingredients are incorporated. Continue mixing, adding the rest of the butter gradually, and occasionally scraping down with a spatula. Continue mixing (approximately three more minutes if using electric mixer), until the dough becomes elastic, but chunks of butter are still visible. Cover the bowl with a clean kitchen towel, and allow the dough to rise for half an hour to forty five minutes, to roughly double in volume. Wrap dough in plastic or parchment paper, and place in the fridge, to chill for at least two hours. Transfer chilled dough to a lightly floured working surface. Using a rolling pin, form the dough into a rectangle 18×10 in (45×25 cm, photo below, left). Mark the middle of the long edge, and bring the short ends from left and right to the mark (second photo, below). Fold over one more time, for a four-layered rectangle 4.5×10 in (11.25×25 cm, third photo, below). Wrap block with parchment paper or plastic (photo



Chill in the fridge for one hour. Place dough on working surface, and roll again into a rectangle 18×10 in (45×25 cm). This time, fold into thirds, to form a three-layered rectangle 6×10 in (15×25 cm). Wrap again and return to the fridge for one hour. Transfer to working surface, roll to a rectangle 18×10 in (45×25 cm) one last time, then fold into thirds, to form a rectangle 6×10 in (15×25 cm). In the photo, right, notice how, with each roll and fold, the chunks of butter are less and less visible. Wrap dough again, and keep refrigerated for up to three days, or freeze, until needed.

