

# Curry Puff

## Ingredients:

### Soft dough for the outer part:

Mix the following ingredients in a bowl. Use your hands to incorporate them and form a ball. Knead for a minute or two. It does not have to be smooth-smooth.

All purpose flour	2 cups
Unsalted butter	1/2 cup
Water	1/2 cup

The dough is elastic and very pliable. It should feel as soft as your ear lops. Do not over-handle it. Put it back into the bowl, cover with a damp cloth and let it rest for 30 minutes or more to relax the dough.

### Oily dough for the inner part:

Mix the following ingredients in another bowl.

Cake flour	1-1/2 cups
Unsalted butter	1/2 cup

If it is very soft, sticky and hard to handle, dust it with a little bit of cake flour at a time to form a rectangular-shape dough.

## Directions:

1. Divide the soft dough and the oily dough into **24 parts each**. Shape each one lightly. Adjust their sizes if necessary.
2. Take one piece of the soft dough and flatten it with your palm. Roll it out to 3-4" with a rolling pin or stretch it with your hands to make a pocket. Insert a piece of the oily dough. Pinch or pleat the edges to close.
3. Put this piece of dough on the table, pinched side up. Place the rolling pin at or about the middle point of the dough. Roll it forward gently (away from you) and stretch it thinly. Come back where you started and roll it backwards (towards you) and stretch it too.
4. Roll down and collect the stretched dough from the table with your palm to create multi-layers when done. With the end of the piece facing up, lengthwise, do the rolling out and collecting one more time. Now it looks like a rolled up sleeping bag.
5. With the end of the dough facing up as always, flatten it a little bit and start to roll the "sleeping bag" out to form a 4-5" round, flat piece.
6. Put 1-1/2 tsp potato filling on, fold it in half, pinch the edges with a fork or decorate it with the fancy twisted rope edging. Bake at 375 for 20 minutes.