



JERNEJ KITCHEN

SIMPLE PHYLLO (FILO) DOUGH

This recipe for homemade Phyllo (Filo) pastry is flaky, crunchy, and super thin. You will need only 4 ingredients to make it.

SERVES	6	PEOPLE
PREPARATION:	20	MINUTES
DOUGH REST:	60	MINUTES

SIMPLE PHYLLO (FILO) DOUGH

300 g all-purpose flour or type 00,
plus more for rolling (2 1/3 cups)

150 ml water (2/3 cup)

25 g canola oil (2 tbsp + 1 tsp or 0.9
oz)

10 g apple cider vinegar (1 tbsp)

TOOLS AND EQUIPEMENT

bowl

wooden spoon

cling film and baking paper

tablecloth

rolling pin

KNEAD INTO AN ELASTIC DOUGH

Add all-purpose flour, water, vegetable oil, apple cider vinegar, and a pinch of salt to a bowl. Stir everything to combine using a wooden spoon, transfer the dough to a clean working surface and start kneading the dough. Knead with your hands for about 5 minutes or until the dough is nice and elastic. Cover with a bowl and leave the dough to sit for about 5 minutes, then knead again for a minute.

LEAVE THE DOUGH TO REST

Knead into a ball, then lightly brush with oil. Put the dough in a freezer bag or wrap tightly with plastic wrap. Place in the fridge for at least one hour or overnight. This way, the dough will become more pliable and easier to stretch.

STRETCH

Place a large tablecloth over your working surface or table. Sprinkle the tablecloth with flour and place the rested dough on top. Use the rolling pin to roll out the dough to paper-thin thickness gently. Then stretch the dough using your hands, be careful not to make any holes in the dough. The best way to stretch the dough is from the center of the dough to the outside corners, working your way around the sheet of dough. Place your hands (palms facing up) underneath the phyllo dough, and start pulling, stretching the dough from the center to the outside corners very gently. Stretch until translucent.

TIP

[Remove any jewelry before stretching the dough.](#)

STORE

You can use phyllo (or filo) dough for all kinds of savory or sweet treats right away, or you can store it for later. For

storing, carefully cut the phyllo on 30 cm x 20 cm (12-inch x 8-inch) sheets. Sprinkle each sheet with rice flour on both sides. Stack the sheets, then first wrap them in baking paper and then wrap in plastic wrap. Store in the fridge for up to 4 days.

TIP

Using rice flour will prevent the sheets sticking together.