1. Lightly flour your work surface.
2. Unfold the thawed pastry sheet.
3. Roll the pastry sheet into the size you need.
4. Place pastry over filling.
5. Trim excess pastry.
6. Press pastry to rim to seal.
7. If desired, flute edges before baking.

You can also use your fingers to flute.

See more tips and videos at puffpastry.com