

Description

Vegetable margarine designed for the production of high-quality croissants and puff pastry.

Denomination

vegetable margarine for the food industry.

Directions for use

Approximate temperature of use: 18-25°C.

The optimal temperature of use can change according to the ambient conditions and the intended application of the margarine. In order to further increase its plasticity, the margarine can be rolled with a pastry sheeter before folding it into the dough. To make puff pastry with a "greater rise", our suggestion is to give twice a three-folds and twice a four-folds; for puff pastry with a "even rise", we recommend doing four times a four-folds and given the normal resting time in between, which will can change according to the strength of the flour and the desired result.



Extraordinary
made simple.