

GRANSFOGLIA

PASTRY GRANSFOGLIA

Well-balanced flour mix to make puff pastry products with excellent volume, flakiness and golden-brown outside.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01980706

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Milk

Cross-contaminations



Eggs



Soybeans



Nuts



Mustard

INFO

Description

irca
GROUP

Extraordinary
made simple.

mix in powder for the production of puff pastry dough. The finished products have an exceptionally high volume associated with delicate, flaky and uniform structure.

Directions for use

GRANSFOGLIA _____ 1000 g

water _____ 450-500 g

Mix for 5-10 minutes and develop to a smooth dough. Let rest for 10 minutes and roll out at 1-2 mm thickness. Put on the dough 700 g of SFOIL MARGARINE, cover, seal well the ends and proceed with the desired levelling and folding operations.



Extraordinary
made simple.