



# PUFF PASTRY WITH BUTTER

👤 Basic level

LAMINATED DOUGHS

## PUFF PASTRY

### INGREDIENTS

GRANSFOGLIA

water

butter-platte

### PREPARATION

- 1.000g -Knead for 5 minutes GRANSFOGLIA and water until a not completely
- 450-480g "smooth" dough is obtained.
- 700g -Cover the dough and place it in refrigerator for at least 2-3 hours, then start folding using "technical" butter-platte.
- Make a 3-layer fold and a 4-layer fold and let it rest in the fridge.
- Then repeat the 3-layer and 4-layer fold and let it rest again in the fridge well covered with plastic sheet.

## Final composition

- Roll out the pastry to a final thickness of 2-4 cm approx.
- Cut with the desired shape and let rest on pans with oven resistant paper before placing in the oven.