



PUFF PASTRY WITH BUTTER

🏠 Intermediate level

LAMINATED DOUGHS

PUFF PASTRY

GRANSFOGLIA

water - cold
butter-platte

1.000g
450-480g
700g

Knead for 5 minutes GRANSFOGLIA and water until a not completely "smooth" dough is obtained. 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.