



# PUFF PASTRY WITH BUTTER

chef 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.