



# TRADITIONAL PUFF PASTRY

👤 Intermediate level

## BATTER

type 00 white flour - (300-320w)  
water  
salt

1.400g  
750-800g  
30-35g

Knead all the ingredients in a planetary mixer with the dough hook until a smooth, velvety dough is obtained. Leave it to rest for about 15 minutes.

## DOUGH

MARBUR CAKE 20%  
type 00 white flour - 300-320w

2.000g  
600g

Knead the margarine with the flour in a planetary mixer with the leaf until the dough is smooth without clots

## FINAL COMPOSITION

Make a three-layer fold and without leaving to rest, roll out the pastry again and make a four-layer fold. Repeat to make 2 three-layer folds and 2 four-layer folds. Leave it to rest at least 1 hour.