



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.