



TRADITIONAL PUFF PASTRY

👤 Basic level

BATTER

INGREDIENTS

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

PREPARATION

1.400g -Knead all the ingredients in a planetary mixer with the dough hook until a
750-800g smooth, velvety dough is obtained.
30-35g -Leave it to rest for about 15 minutes.

DOUGH

INGREDIENTS

MARBUR CAKE 20%
type 00 white flour

PREPARATION

2.000g -Knead the margarine with the flour in a planetary mixer with the leaf until
600g 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.