

TRADITIONAL PUFF PASTRY

Intermediate level

BATTER

type 00 white flour - (300-320w)	1.400g	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.
water	750-800g	
salt	30-35g	

DOUGH

MARBUR CAKE 20%	2.000g	Knead the margarine with the flour in a planetary mixer with the leaf untill the dough is smooth without clots
type 00 white flour - 300-320w	600g	

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.

irca GROUP
Extraordinary made simple.