



PUFF PASTRY (MARGARINE SHEETS)

👤 Basic level

LAMINATED DOUGHS

DOUGH

strong flour - (300-320w)
water
salt

1.000g
500-550g
15g

Knead together flour, water and salt for 5-10 minutes to reach a smooth structure.
Let in rest for about 10 minutes.

LAMINATION

MARBUR CROISSANT 20%

1000g

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 baking pans before placing in the oven.