

PUFF PASTRY (MARGARINE SHEETS)

DOUGH

INGREDIENTS

strong flour - (300-320w) water salt

PREPARATION

1.000g Knead together flour, water and salt for 5-10 minutes to reach a smooth 500-550g structure.

15q Let in rest for about 10 minutes.

LAMINATION

INGREDIENTS

MARBUR CROISSANT 20%

PREPARATION

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.