VEGAN PUFF PASTRY ROLL

Basic level



RECIPE CREATED BY:

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Pastry Chef

DOUGHT

VEGAN CROISSANT	1000g
water - COLD	400g
fresh yeast	40g
EYLEN CREMA/CAKE - alternatives	
KASTEL CREME	30g
KASTLE CROISSANT - alternatives- EYLEN CROISSANT/SFOGLIA	500g

•DOUGH: mix VEGAN CROISSANT, yeast, water and Kastle Cake or Eylen Cream/Cake until you get a smooth and velvety dough, leave to rest for 10-15 minutes at refrigerator temperature (2-4°).
•PROCEDURE: roll out the dough, place the margarine in the center and fold the dough over it so as to completely envelop it. Roll out the dough and fold it over itself in three layers; repeat by folding it into four. Leave to rest for 10-15 minutes in the refrigerator; then roll it out to a thickness of about 4 millimeters. Cut a 10x10 cm square and divide it into three equal rectangles. Place the first rectangle on the counter, overlap the second rectangle leaving the first 3 cm free, repeat with the third rectangle. Starting from the top, therefore from the first rectangle, roll the three pieces of dough over themselves and downwards.
• LEAVENING: place the rolls inside rings (9 cm diameter) and leave in the leavening cell for 80-90 minutes at a temperature of 28-30°C and with a relative humidity of 70-80%.

FINAL COMPOSITION

•BAKING: moisten the surface with water and sprinkle with brown sugar. Bake at 180°C for 18-20 minutes. The best results are obtained by baking the cakes before the leavening reaches its peak. The temperatures and times indicated can be modified at the discretion of the operator to adapt them to particular environmental conditions.

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