



LIGHT PUFF PASTRY

FRIABLE AND LIGHT PUFF PASTRY

DIFFICULTY LEVEL



BATTER

INGREDIENTS

TYPE 00 WHITE FLOUR - (300-320W)	g 1.800
WATER	g 900-1.000
SALT	g 30-40

PREPARATION

Knead all the ingredients in a planetary mixer with the dough hook until a smooth, velvety dough is obtained.

Leave it to rest covered in plastic wrap for about 15 minutes in the fridge.

DOUGH

INGREDIENTS

MARBUR CAKE 20%	g 2.000
TYPE 00 WHITE FLOUR - 300-320W	g 200

PREPARATION

Knead the MARBUR CAKE with the flour in a planetary mixer with the leaf until the dough is smooth without clots.

Let it rest on pans with oven resistant paper in the fridge.

FINAL COMPOSITION

Stir gently the batter in the dough and make a three-layer fold and without leaving to rest, roll out the pastry again and make a four-layer fold.

Leave it to rest in the fridge (4-5°C) for at least 30 minutes.

Repeat again to make 2 three-layer folds and 2 four-layer folds.

Leave it to rest at least 1 hour before using it.

AMBASSADOR'S TIPS

You can replace MARBUR CAKE with [KASTLE CREMA](#) and follow the same recipe.