



## PUFF PASTRY (MARGARINE SHEETS)

### LAMINATED DOUGHS

#### DIFFICULTY LEVEL



### DOUGH

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#### INGREDIENTS

STRONG FLOUR - 300-320W

WATER

SALT

g 1.000

g 500-550

g 15

#### PREPARATION

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

Let in rest for about 10 minutes.

### LAMINATION

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#### INGREDIENTS

MARBUR CROISSANT 20%

g 1000

#### PREPARATION

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.