



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Croissant, Danish

SWEET PUFF PASTRY RECIPE

INGREDIENTS

Group 1

Ingredient	KG
Bread flour	3.125
Cake margarine	0.175
Water	1.600
Salt	0.050
Rollex® Gold	2.000
Total Weight:	6.950

METHOD

Puff Pastry

1. Rub in flour and margarine.
2. Add salt in water and mix to a clear dough. Do not over mix.
3. Rest dough for 20 minutes, keep covered.
4. Pin out dough and cover two thirds with Rollex Gold.
5. Fold up and give 2 x 1/2 turns. Rest for 20 minutes.
6. Give a further 2 x 1/2 turns. Rest for 20 minutes.
7. Give a further 1 x 1/2 turn and sheet for puff pastry varieties.