



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



FINISHED PRODUCT

Savoury Good

RYE MILLE FEUILLE

INGREDIENTS

Group 1

Ingredient	KG
Bread flour	0.350
<u>Country Oven® Rye Bread Concentrate</u>	0.150
Salt	0.007
Sugar	0.005
Water	0.300
Total Weight:	0.812

Group 2

Ingredient	KG
<u>Rollex® Gold</u>	0.250
Total Weight:	0.250

Group : Filling

Ingredient	KG
Whipped cream	0.100
Mashed avocado	0.100
Lemon zest	0.002
Fresh dill	0.002
Total Weight:	0.204

METHOD

1. Add group 1 ingredients into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed.
3. Flatten the dough into a rectangle shape and leave to cool in a freezer.
4. Remove the dough once the texture matches that of [Rollex Gold](#) from group 2.
5. Place the [Rollex Gold](#) into the middle of the dough, then enclose it.
6. Roll out with a rolling pin or sheeter to an 8mm thickness, then fold it half turn.
7. Repeat step 5 five times (with 10 minutes rest between each fold), then leave to chill for 60 minutes.
8. Roll out to 2mm thickness and cut into shape, then place onto a silicone lined tray and dock to relax the dough.
9. Leave to cool in the fridge for 30 minutes.
10. Bake at 180°C in a rack oven for 35-40 minutes.
11. Leave to cool and cut into small rectangle shapes.
12. Mix the filling group and pipe with a star tube onto rectangle shapes as desired.
13. Finish with smoked salmon and lemon slices.