



Traditional puff pastry

BATTER

INGREDIENTS

TYPE 00 WHITE FLOUR - (300-320W)

g 1.400

WATER

g 750-800

SALT

g 30-35

PREPARATION

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

Leave it to rest for about 15 minutes.

DOUGH

INGREDIENTS

MARBUR CAKE 20%

g 2.000

TYPE 00 WHITE FLOUR - 300-320W

g 600

PREPARATION

Knead the margarine with the flour in a planetary mixer with the leaf until the dough is smooth without clots

FINAL COMPOSITION

Make a three-layer fold and without leaving to rest, roll out the pastry again and make a four-layer fold.

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

Leave it to rest at least 1 hour.

AMBASSADOR'S TIPS

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