



## 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.