



Puff pastry with butter

LAMINATED DOUGHS

DIFFICULTY LEVEL



PUFF PASTRY

INGREDIENTS

GRANSFOGLIA

WATER - COLD

BUTTER-PLATTE

g 1.000

g 450-480

g 700

PREPARATION

Knead for 5 minutes GRANSFOGLIA and water until a not completely "smooth" dough is obtained.

Cover the dough and place it in refrigerator for at least 2-3 hours, then start folding using "technical" butter-platte.

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 pans with oven resistant paper before placing in the oven.