

# PUFF PASTRY

## INGREDIENTS

### Group 1

Ingredient	KG	%
Flour	4.000	100.00
Salt (optional)	0.050	1.25
BESCA PASTRY GEMS OR PASTRY NUGGETS - ALL VEG	0.500	12.50
Water (variable)	2.200	55.00
<b>Total Weight:</b>	<b>6.750</b>	

### Group 2

Ingredient	KG	%
BESCA PASTRY GEMS OR PASTRY NUGGETS - ALL VEG	2.500	62.50
<b>Total Weight:</b>	<b>2.500</b>	

## METHOD

Roll in method. Mix Group 1 ingredients to a smooth dough. Shape into a block and allow a few minutes to rest. Roll dough into a rectangle and cover half the surface with Group 2. Fold over both ends and roll out to a rectangle. Allow dough to recover. Give two half turns then two book turns with a rest period between turns. Rest before using.



## CATEGORY

Pies & Savoury