



Puff Pastry - All in method

**Recipe No:**  
**R500 - R500a**

## **PUFF PASTRY**

USING [BAKELS ALL VEG PASTRY NUGGETS](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Flour	4.000	100%
	Salt (optional)	0.050	1.25%
	BESCA PASTRY GEMS OR PASTRY NUGGETS - ALL VEG	2.400	60%
	Water (variable)	2.200	55%
<b>Total Weight</b>		<b>8.650</b>	

- Method:**
1. All in method.
  2. Dissolve Salt in Water.
  3. Place Water, Flour then Morah Pastry Nuggets in machine bowl.
  4. Mix with dough hook, pastry blade or Spiral mixer. Do not overmix.
  5. Pieces of Besca Pastry Gems or Nuggets should be clearly visible in the dough.
  6. Allow dough to recover.
  7. Give three book turns with a rest in between.
  8. Rest before using.

**Notes:** Using bakers percentages - Percentages on white flour weight