

Puff Pastry - Roll in method

**Recipe No:**

**R500 - R500b**

**PUFF PASTRY**

USING BESCA PASTRY GEMS

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Flour	4.000	100%
	Salt (optional)	0.050	1.25%
	BESCA GEMS or BAKELS ALL VEG NUGGETS	0.500	12.5%
	Water (variable)	2.200	55%
2	BESCA GEMS or BAKELS ALL VEG NUGGETS	2.500	62.5%
<b>Total Weight</b>		<b>9.250</b>	

**Method:**

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

**Notes:**

Using bakers percentages - Percentages on white flour weight