



Puff Pastry - All in method

Recipe No:
R500 - R500f

PUFF PASTRY

USING BESCA PASTRY GEMS

<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%
Total Weight		8.650	

- Method:**
1. All in method.
 2. Dissolve Salt in Water.
 3. Add ingredients to mixing bowl in above order.
 4. Use dough hook or spiral mixer, mix until dough is formed. Do not overmix.
 5. Pieces of Besca Pastry Gems or Nuggets should be clearly visible in the dough.
 6. Rest the dough for approx 10 minutes and proceed to give 2 book folds.
 7. Rest for 10 Minutes or longer and then give another book fold.
 8. Allow dough to recover for 10 minutes.
 9. The pastry is now ready for use.

Notes: Using bakers percentages - Percentages on white flour weight