

Puff Pastry - Roll in method

Recipe No:

R500 - R500g

PUFF PASTRY

USING [BAKELS ALL VEG PASTRY NUGGETS](#)

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

- Method:**
1. Roll in method.
 2. Mix Group 1 ingredients to a smooth dough.
 3. Shape into a block and allow a few minutes to 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