

D10 | SIMPLIFIED PUFF PASTRY WITH INFIBRA W380

INGREDIENTS

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| Flour “Infibra tipo 1 W380” | 1300 g |
| Water | 600 g |
| Salt | 24 g |
| Soft butter | 330 g |
| Cold butter | 800 g |



INFIBRA TIPO 1 W380

DIRECTIONS

Put in a mixer water, flour, salt and soft butter. Let it mix for about 2 minutes, without stressing the dough

Add the Cold butter cut into pieces and let it mix only the time to distribute the butter into the dough. Dust with flour the table and put the batter that will be uneven. Dust the dough with flour and use the rolling pin to stretch it out giving a fold of 3 and one of 4.

Put the paste covered with nylon into the fridge for at least 1 hour.

Proceed with other two swirls of folds at 4.

Put another time in the fridge for 2 hours before using it is better if the rest is of one night.

After that, do the same as the normal puff pastry.