

D88 | DUTCH PUFF PASTRY FOR SAVORY SNACKS AND QUICHES

INGREDIENTS

“Sfoglia Soft” Flour	1000 g
Malt	30 g
Water	450 g
Cold butter cut into squares	1000 g
Salt	18 g



LINEA PASTICCERIA
SFOGLIA SOFT

DIRECTIONS

Knead all the cold ingredients, leaving the dough rough with whole pieces of butter. Next give 2 folds: the first at three the second at four.

Let it rest for 30 minutes at 4 degrees and give other 2 folds at four.

Let the “Sfoglia” rest at least for 30 minutes.

Laminate based on the necessity and make the desired product.

Bake at 180/200 degrees for 20 minutes with open valve. If the oven is convection bake it at 165/170 degrees opening the valve at 2/3 of the baking.