



## LIGHT PUFF PASTRY

### FRIABLE AND LIGHT PUFF PASTRY

DIFFICULTY LEVEL



#### BATTER

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##### INGREDIENTS

TYPE 00 WHITE FLOUR - (300-320W)	g 1.800
WATER	g 900-1.000
SALT	g 30-40

##### PREPARATION

Knead all the ingredients in a planetary mixer with the dough hook until a smooth, velvety dough is obtained.

Leave it to rest covered in plastic wrap for about 15 minutes in the fridge.

#### DOUGH

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##### INGREDIENTS

MARBUR CAKE 20%	g 2.000
TYPE 00 WHITE FLOUR - 300-320W	g 200

##### PREPARATION

Knead the MARBUR CAKE with the flour in a planetary mixer with the leaf until the dough is smooth without clots.

Let it rest on pans with oven resistant paper in the fridge.

#### FINAL COMPOSITION

Stir gently the batter in the dough and make a three-layer fold and without leaving to rest, roll out the pastry again and make a four-layer fold.

Leave it to rest in the fridge (4-5°C) for at least 30 minutes.

Repeat again to make 2 three-layer folds and 2 four-layer folds.

Leave it to rest at least 1 hour before using it.

**AMBASSADOR'S TIPS**

You can replace MARBUR CAKE with [KASTLE CREMA](#) and follow the same recipe.