

SPÉCIALE FEUILLETAGE

PUFF PASTRY FLOUR

T55 Wheat flour



— PRODUCT ADVANTAGES —

> For the preparation of all puff pastries and products requiring regular folding and turning (twelfth-night cakes, Napoleons, etc.).

- Allows a great speed of work (less resting time between the foldings and turnings).
- Good extensibility and tolerance.
- May be frozen.

SPÉCIALE FEUILLETAGE

PUFF PASTRY FLOUR



1 000 g

Spéciale feuilletage



590 g

Water



20 g

Salt



700 g

Fat (for folding*)

Direct method



Mixing



Resting time

Folding (*with fat)



Resting time

Folding



Dividing



Baking

Slow speed:
3-4 mn

20-30 mn
4°C

1 double fold, 1 single fold

20-30 mn
4°C

1 double fold, 1 single fold

Shape and size needed

Convection oven:

170-180°C

Stone oven:

200-210°C

*When using butter, use a very cold dough (freezer)

Ingredient

T55 Wheat flour.

Nutrition declaration

per 100 g of flour

Energy (kJ)	1 421
Energy (kcal)	335
Fat (g)	1,1
of which saturates (g)	0,2
Carbohydrate (g)	69,0
of which sugars (g)	0,7
Fibre (g)	4,0
Protein (g)	10,3

Contains negligible amounts of salt