



CATEGORY

Breads, Rolls & Pastry

CRISPY PUFF

INGREDIENTS

Group 1

Ingredient	KG
Plain Flour	1.000
Water	0.460
STARLIGHT	0.300
BAKELS MARGARINE P	0.100
Sugar	0.030
Salt	0.015
Total Weight: 1.905	

METHOD

1. Mix Group 1 to form a dough and rest for 20 minutes.
2. Roll dough to a rectangular shape.
3. Cover half of the dough with neatly form pastry margarine.
4. Roll out and give one half turn, roll out again and give a second half turn.
5. Rest dough for 20 minutes and give a final half turn.
6. Rest for further 20 minutes before rolling out and cut to size.
7. Roll dough to 3 mm in thickness, cut pastry to 10 x 3 cm, pock hole on pastry and bake at 210°C for 12 minutes.
8. Allow pastry to cool, egg wash and sprinkle desired topping.
9. Bake at 150°C for approximate 60 minutes.