Allied Pinnacle Puff Pastry Recipe 50% Puff

INGREDIENTS

Stage 1	
36360 Superb Bakers Flour	3.000kg
105804 Cake Margarine	0.030kg
100224 Salt	0.015kg
Stage 2	
Water cold	1.500L
Stage 3	
105802 Pastry Pieces Medium	1.500kg

METHOD

1. Using dough hook add stage 1 ingredients to mixing bowl and blend on 1st speed for 1 minute.
2. add stage 2 and mix on 1st speed until a dough forms.
3. Add stage 3 to dough and mix on 1st speed until dough and margarine come together but keep the pastry pieces intact.
4. Rest for 15 minutes before sheeting
5. Give the dough 2 x ½ folds and rest for 10 minutes before each fold.
6. Give 2 x ½ folds and rest for 10 minutes before rolling out.
7. Rest all finished pastry for a minimum of 40 – 60 minutes before baking.
8. Bake puff pastry at 220 - 250ºC depending on what product you have produced.



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Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.