

Gluten-free Puff Pastry

using SINGLUPAN

SINGLUPAN	10.000 kg
Sugar	0.500 kg
Vegetable oil	0.500 kg
Salt	0.200 kg
Yeast	0.600 kg
Water, approx.	7.000 kg
Total weight	18.800 kg

Mixing time: 3 minutes, medium speed
(mixer with kneading hook)

Dough temperature: 27° C – 30° C

Instructions for use: Laminate the dough with 25 % fat on dough weight with three simple turns. Roll the dough to a machine thickness of 4.



RECIPE SERVICE



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