Rough puff pastry

NZBK-081 · Bakery Foundations · About 970 g

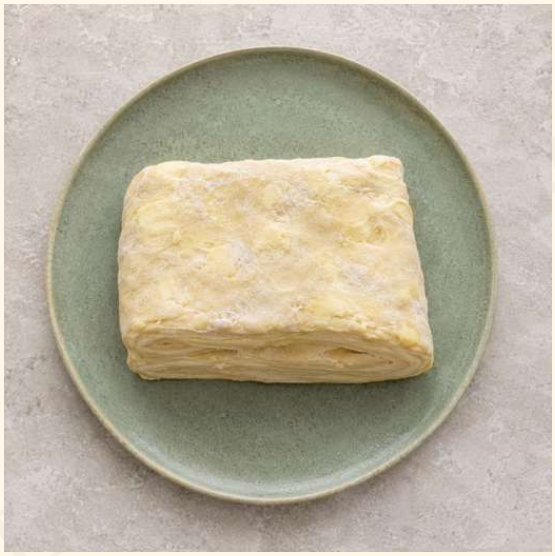
INGREDIENTS

500 g plain flour

350 g cold butter in cubes

8 g salt

195 mL ice water



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Toss butter with flour and salt.
2. Add water and gently form a shaggy dough.
3. Roll and fold in thirds four times, chilling when soft.
4. Chill at least 45 min before rolling out.
5. Bake according to the recipe.

ALLERGEN CHECK

Wheat, milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-081-rough-puff-pastry