

BATTER

INGREDIENTS		PREPARATION
TYPE 00 WHITE FLOUR - (300-320W)	g 1.400	Knead all the ingredients in a planetary mixer with the dough hook until a smooth, velvety dough
WATER	g 750-800	is obtained.
SALT	g 30-35	Leave it to rest for about 15 minutes.

DOUGH

INGREDIENTS		PREPARATION
MARBUR CAKE 20%	g 2.000	Knead the margarine with the flour in a planetary mixer with the leaf untill the dough is smooth
TYPE 00 WHITE FLOUR - 300-320W	g 600	without clots

FINAL COMPOSITION

Make a three-layer fold and without leaving to rest, roll out the pastry again and make a four-layer fold. Repeat to make 2 three-layer folds and 2 four-layer folds. Leave it to rest at least 1 hour.

AMBASSADOR'S TIPS

You can replace MARBUR CAKE with KASTLE CAKE and follow the same recipe.

