

Scottish puff pastry



Ingredients

- 3 kg puff pastry flour
- 3kg pastry flour
- 3.5kg **FAMA Gold 2KHT margarine**
- 1kg **FAMA butter 82%**
- 2.6kg cold water (or 2.3kg water + 300gr vinegar)
- 60g salt

Directions

Add the puff pastry flour, the pastry flour and the salt to the dough kneader and mix. Add cold water and before it is fully combined to the mixture add the **FAMA butter 82%** and the **FAMA Gold 2KHT margarine** (in cubes) and knead the dough until the mass of the cubes is reduced by 50%. Put the dough in the dough sheeter and perform two single turns. Let the dough rest covered in a cling film for 15 minutes; do not refrigerate. Then perform the 2 double turns with an in-between resting period of 15 minutes, cover the dough with a cling film and let it rest for an hour. Finally, roll the dough, give it the desired shape and bake in a pre-heated hot air oven at 180°C for 20-25 minutes.

