

PUFF PASTRY

(YIELD: N/A)



INSTRUCTION FOR HANDLING

- Store Puff Pastry in freezer at 0 degree F.
- Puff Pastry dough sheets and squares are prepared with your own creative shaping and fillings.
- Before use, thaw at room temperature for 10-15 minutes. Dough should be COLD (not FROZEN).
- Cut and fill to desired shape. Moisten edges with egg wash (50% water 50% eggs) to seal.
- Place in baking pan. Keep product about 2 inches apart to allow for expansion.
- Spray or lightly brush top with egg wash before baking.
- For sweet products spray with water and sprinkle crystal sugar.
- For best results and even performance for NAPO
 1. Score sheets with dough docker.
 2. Place mesh rack (full sheet pan size), or a full glazing rack, on top of the dough sheet.
 3. Dough sheets MUST rest for 40-50 minutes before baking.
- Reseal unused products with plastic wrap and return to freezer.

INSTRUCTION FOR BAKING

365-375 degree F for approximately 35-45 minutes.

Over-bake rather than under-bake. A quality Puff Pastry is golden brown, dry and flaky Baking temperature may vary slightly depend on size, oven, weather, product variation, etc.