



GRANSFOGLIA 10

Well-balanced flour mix to make puff pastry products with excellent volume, flakiness and golden-brown outside.

PRODUCT DETAILS

COD 01980706

CLAIMS

DIRECTIONS FOR USE

GRANSFOGLIA _____ 1000 g
water _____ 450-500 g

Mix for 5-10 minutes and develop to a smooth dough. Let rest for 10 minutes and roll out at 1-2 mm thickness. Put on the dough 700 g of SFOIL MARGARINE, cover, seal well the ends and proceed with the desired levelling and folding operations.

TECHNICAL DENOMINATION

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

