

Know Your Puff Dough!



Puff Pastry Dough Sheets & Squares

This guide provides ideas for working with **Puff Pastry 10x15 Sheets (Dennis Item #12876)** and **5x5 Squares (Dennis Item #1694)**.

Puff Pastry Dough Overview

Puff pastry is found in many types of operations, from grocery stores and bakeries to high-end caterers, hotels and fine dining restaurants. Puff pastry dough is a blank canvas for a chef to incorporate different ingredients and add a light flaky crust in order to create a more upscale presentation. Puff pastry is found in both savory and sweet applications and is versatile through the dayparts and menu parts.

Puff pastry is made by layering a specially formulated dough and fat or oil in a process known as lamination. The melting fat creates steam when the product is baked which causes the product to rise and creates flaky layers.

Menu Applications

Beef Wellington	Strudel	Brie (or anything) en Croute
Mille Feuille / Napoleon	Palmiers	Appetizer Puffs
Turnovers	Vol au Vents	Pigs in a Blanket

Top Recipes to Try (linked)



Chicken Dijon

Try making half the batch without the "rest for 30 minutes" step. How does the product change?



Mini Margherita

How does covering the puff pastry with ingredients affect how it bakes?



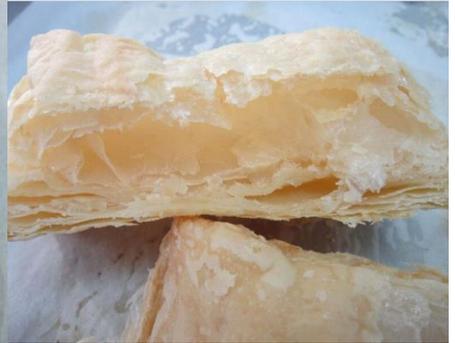
Puff Danish

Try this recipe with the dough docked and undocked. How does it perform differently?

Try Preparation Variations

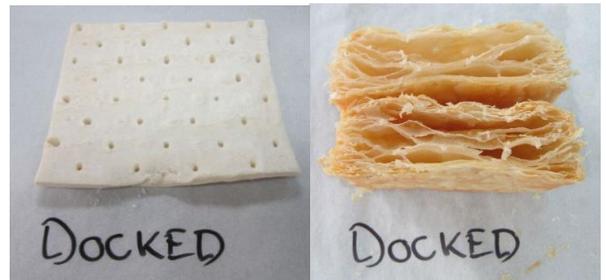
Bake against competition

- Bake off puff pastry according to package directions. Note how it browns, how high it rises, how flaky it comes out.
- How do competitor products perform?



Rolling and Docking the Dough

- Thaw two sheets of puff pastry
- Roll one out with a rolling pin. Dock the dough by poking holes with a fork or a dough docker.
- Bake both according to package directions.
- How did the doughs perform differently?



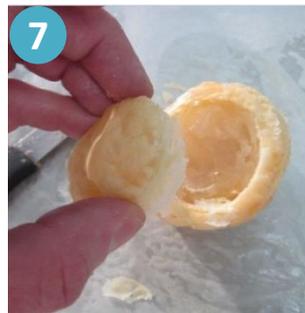
Shapes and Braids

- Thaw a sheet of puff pastry.
- Cut out leaf shapes with a paring knife. Score some of the leaves to create veins. (See **appendix** for step-by-step photos)
- Cut your scrap into strips and braid. Bake these off with the leaves.
- How do the braids perform differently from the leaves? How does scoring the dough change how it bakes?

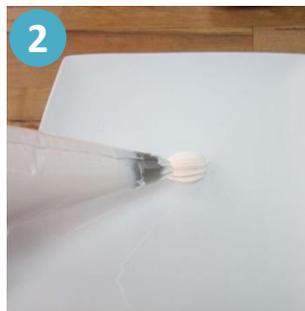


Try Preparation Variations

Basic Vol Au Vent How-To



Basic Napoleon/Mille Feuille How-To



Frequently Asked Questions & Troubleshooting

How can I tell when puff pastry is done?

- Properly baked puff pastry will have a light golden appearance with noticeable rise and flakiness. Fillings will cause dough to be more dense.
- Under baked dough will be gummy and dense
- Over baked dough will be dry and crumbly



How long can I hold baked puff pastry?

Under normal conditions the product will hold for 2 to 3 days. Increased humidity will decrease holding time. Cover tightly.

How long can I hold raw puff pastry?

Puff pastry dough is best used immediately after thawing. Product can be thawed overnight under refrigeration.

What is the best way to thaw?

Puff pastry sheets thaw in about 15 minutes at room temperature. They can also be thawed overnight in the refrigerator. Keep covered to prevent drying out. Product can be baked from frozen.

How do I ensure even browning?

Brush puff pastry with egg wash to create an even golden brown color.

What is the best way to seal puff pastry items closed?

Brush edges with egg wash or water, pinch closed and allow to rest for 30 minutes before baking. Bake with seam sides down to hold seam closed

Filling:

Use cool or room temperature fillings to prevent fat from melting out of dough
Cut slits in top of sealed items where the filling is moist or has a tendency to leak

	Pillsbury Puff Pastry Sheets	Pennant Puff Pastry Squares
Dennis Item #	12876	1694
Size	10" x 15"	5" x 5"
Brand (UPC)	Pillsbury 094562051235	Pennant 10019025110141
Pack Size	20/12oz	120/2oz
Description	Pillsbury frozen puff pastry dough sheets	Pennant 5"x5" pastry puff dough squares

Appendix

Braiding



Leaves / Shapes

