



# PUFF PASTRY



Tested on model:  
CDT-107E



Weight before cooking:  
1.610 g  
Weight after cooking:  
1.120 g



Servings:  
7 sheets



Recommended tray or  
grill:  
7 nonstick punched t.  
GN 1/1 10 mm



Total time:  
16'

PHASE									
1		0%	170°	8'	---	---	L	YES	C
2		0%	185°	8'	---	---	H	YES	O
3									
4									
5									
6									

## INGREDIENTS

Frozen puff pastry: 7 sheets of  
230 g each

## PREPARATION

Defrost puff pastry in the fridge the day before cooking.

Preheat the oven.

Keep the puff pastry sheets out of the fridge for 30 minutes. After that lay the sheets on the trays and punch them evenly with a fork or with a dough punch roller.

Cook following the parameters.