

Butter puff pastry with raspberry and dark biscuit

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Ingredients

Inner mass:

- **500g.** Medium strength flour
- **11g.** Salt
- **20g.** Butter
- **293ml.** Water

Outer mass:

- **200g.** Butter
- **25g.** Strength flour
- **50g.** **Freeze Dried Raspberry Ingredíssimo (ref.608202)**
- **Granulated dark biscuit Ingredíssimo (ref.608607)**
- **Raspberry Crunch Wetproof Ingredíssimo (ref.608303)**

Process

Inner mass

1. Knead all the ingredients except $\frac{1}{4}$ of the water, at medium speed in a mixer for about 12 minutes.
2. Add the rest of the cold water.
3. Stretch the dough to 60x40cm and cover with a plastic sheet.
4. Reserve for 1 hour approx. in refrigeration at 4°C to 6°C.

Outer mass

5. Mix the butter, flour and Freeze Dried Raspberry in a blender for about 4 minutes until a homogeneous mass is obtained.
6. With your hand, spread the inner dough on top of the outer dough pastry, covering half of the pastry in the central part. In this way, a part without butter is left on the right and left of the dough.
7. Close the dough as if it were a window, making sure not to expose any butter.
8. Give two simple folds.
9. Rest in the fridge for 1 hour.
10. After this time, apply a simple and a double fold with white granulated sugar and reserve the paste for 1 more hour.

11. Roll out the dough and fold it into palm trees, and let it cool again for 1 hour.
12. Cut down the palm trees.
13. Cook in an air oven at 160°C for about 30 min.
14. Turn the palm trees over and bake in an oven at 170°C for about 10 min.
15. Let cool and coat with the desired chocolate.
16. Decorate with Granulated dark biscuit and Raspberry Crunch Wetproof.