

**Product Specification**

Thursday, 19 September 2019

**Product Name:** ROLLEX GOLD**Product Code:** 166050**Information:** ROLLEX GOLD is an all purpose high viscosity low melt point emulsified pastry fat with the plasticity and strength to build up the finely laminated structure of a pastry dough.

ROLLEX GOLD has the ideal soft and pliable consistency for rolling ensuring maximum oven lift, volume and yield, producing high volume puff pastry, Danish pastries and croissants etc which are light and flakey and have no palate cling.

Puff Pastry

Kgs

3.125 Bread flour  
0.175 Cake margarine  
1.600 Water (Approx)  
0.050 Salt  
2.000 ROLLEX GOLD

**METHOD**

Group 1 - Rub in flour and margarine

Group 2 - Add Salt in water and mix to a clear dough. Do not over mix

Rest dough for 20 minutes, keep covered

Pin out dough and cover two thirds with ROLLEX GOLD

Fold up and give 2 x ½ turns. Rest for 20 minutes

Give a further 2 x ½ turns. Rest for 20 minutes

Give a further 1 x ½ turn and sheet for puff pastry varieties

For further recipes and full product specification please email [technical@bakels.com](mailto:technical@bakels.com)