



INGREDIENTS :

• KANTIL Flour	1000 gr
• Granulated Sugar	150 gr
• Instant Yeast	10 gr
• Milk Powder	20 gr
• White Butter	100 gr
• Pastry Fat (Flake Pastry)	450 gr
• Bread Improver	4 gr
• Whole Eggs	2 pcs
• Salt	15 gr
• Water	±400 gr
• Instant Vanilla Fla	As needed



HOW TO MAKE :

1. Mix KANTIL flour and all dry ingredients. Stir well.
2. Add eggs and water. Stir well.
3. Add white butter, stir well. Lastly, add salt, stir until 3/4 mixed.
4. Round the dough. Let it rest for 10 minutes at room temperature.
5. Flatten the dough into a rectangular shape.
6. Prepare pastry fat, flatten into a rectangular shape, 2/3 of the length of the pastry dough.
7. Place the pastry fat on 2/3 of the pastry dough, fold into 3 layers. Let it rest for 10 minutes.
8. Rotate 90 degrees, flatten into a rectangular shape again, fold into 3 layers. Let it rest for another 10 minutes.
9. Repeat steps 7 and 8 twice more.
10. Lastly, repeatedly flatten until approximately 0.75 cm thick.
11. Cut the flattened dough into square molds measuring 7.5cm x 7.5 cm.
12. Expand until approximately 2 times the original size.
13. Brush the dough with egg wash and cover the mold top to prevent overflowing.
14. Bake in a preheated oven at 190°C until golden brown (egg wash: 4 eggs, 20 cc water, 20 grams liquid milk, 1/2 tsp salt, beaten together).
15. Remove, cool, then fill with instant vanilla fla and various fruit toppings, then wrap with plastic bags.

Yields 40 Pieces

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

