

## INGREDIENTS :

1. KANTIL flour	1000 gr
2. Granulated sugar	150 gr
3. Instant yeast	10 gr
4. Powdered milk	20 gr
5. White butter	100 gr
6. Pastry fat (Flake Pastry)	450 gr
7. Bread improver	4 gr
8. Eggs	2 whole
9. Salt	15 gr
10. Water	400 gr



## Instructions:

1. Mix KANTIL flour and all dry ingredients. Stir well.
2. Add eggs and water. Mix well.
3. Add white butter, mix well. Finally, add salt and mix until 3/4 kneaded.
4. Round the dough. Let it rest for 10 minutes at room temperature.
5. Flatten the dough into a rectangular shape.
6. Prepare the pastry fat, flatten it into a rectangular shape, approximately 2/3 of the length of the pastry dough.
7. Place the pastry fat on 2/3 of the pastry dough, fold it into 3 layers. Let it rest for 10 minutes.
8. Rotate 90 degrees, flatten again into a rectangular shape, fold into 3 layers. Let it rest for another 10 minutes.
9. Repeat steps 8 two more times.
10. Lastly, flatten repeatedly until the thickness is approximately 0.75 cm.
11. Method 1: Cut the flattened dough into strips, approximately 45 cm long and 2 cm wide, then roll and place in circular molds (pre-greased) with a diameter of 10 cm and a height of 3 cm. Method 2: After flattening, roll the dough lengthwise and then cut into sections of 2 cm each.
12. Place on a tray without greasing.
13. Let it rise until approximately double in size.
14. Brush the dough with egg wash and cover the top of the molds to prevent spillage.
15. Bake in an oven at 190°C until golden brown (egg wash: 4 eggs, 20 cc water, 20 grams of milk, ½ tsp salt, whisk together).
16. Remove, cool, and wrap with plastic bags.

**REKOMENDASI  
TEPUNG YANG  
DAPAT DIGUNAKAN**

**Cita Rasa Pangan Berkualitas**

