

# CRISPY CHEESE PUFF



PT MANUNGGAL PERKASA

## Puff Pastry Ingredients:

- Wheat Flour (Kantil): 1000 g
- Granulated Sugar: 30 g
- Eggs: 100 g
- Salt: 30 g
- Margarine: 40 g
- Cold Water: 400 g
- Korsvet: 650 g



## Topping Ingredients:

1. Sugar
2. Grated cheese

## How to Make :

1. Mix the KANTIL flour , granulated sugar, eggs, margarine and salt, mix well .
2. Add water, stir until smooth, let the dough rest for 15 minutes covered with plastic .
3. Roll out the dough into a square shape, place the korsvet on 2/3 of the dough, then fold the 1/3 part with the korsvet on top. Let rest for 15 minutes.
4. Roll out the dough again to become thin. form a square, then fold it again like point no. 3, do it 2 more times and rest for 10 minutes between each fold.
5. Cut into long pieces. Then roll into circles .
6. Brush the surface with water .
7. Sprinkle with cheese and granulated sugar .
8. Oven at 180 ° C top and bottom heat for 30 minutes.

## Results for 50 pieces

**Recommended flour  
to use**

**Cita Rasa Pangan Berkualitas**

