

## Vanilla-Custard Pastry

ingredients	amount
<b><u>Puff Pastry:</u></b>	
wheat flour, type 550	2,000 kg
<b>Westfalia Backstabil Pro</b>	<b>0,100 kg</b>
salt	0,040 kg
whole egg	0.050 kg
water, cold	1,100 kg
<b><u>Westfalia Plunder Croissant Plate</u></b>	
	<b>2.000 kg</b>
<b>Custard :</b>	
whole milk	5.000 kg
sugar	0.600 kg
<b><u>Westfalia Kochkrem</u></b>	<b>0.450 kg</b>

### **method:**

produce a common puff pastry dough, by kneading the ingredients 2 minutes slow and 4 minutes fast in the kneading machine. Laminate the Plunder Croissant Platte with two single and two double folds.

Boil  $\frac{3}{4}$  of the milk and the sugar. Stir the Kochkrem powder into the remaining milk, whisk the mixture slowly into the boiling milk.

Roll the puff pastry dough on a thickness of **2,5 mm**, pierce the dough by using a roller docker than cut pieces of **5 x 15 cm and** spread them with crumbles, ready to bake.

Cut the pastry lengthwise and fill them with the cold custard, cover with the crumble part and decorate with Westfalia Super Schnee.

Baking temperature: approx. 200-210°C  
Baking time: approx. 25 minutes

