

### THE RIGHT BUTTER to meet your needs

All the recipes can be made with all our butter sheet. But each butter sheet has its own advantages!

**Looking for** A NICE DAIRY TASTE?



DAIRY BUTTER 82% M.F.

Made with premium fresh cream

Looking for **SAVING TIME?** 



**EXPRESS BUTTER** 82% M.F.

Pre-laminated, ready to use, without tempering

Looking for YIELD?



**EXTRA BUTTER** 82% M.F.

Extra easy to work with and a good yield

RCS Versailles 389 330 739 - © Photos: CLEO Productions,

Looking for **CRISPY PRODUCTS ALL DAY LONG?** 



**EXTRA CONCENTRATED BUTTER** 99,9% M.F.

For crispy, tasty puff pastries

Looking for **GOOD VALUE FOR MONEY?** 



**PATISY BLEND** 78% M.F.

A good taste of butter with the convenience of a mix of vegetable fat and Corman butter



Find out all the tips on video!

More informations and recipes on www.corman.pro





## The Right Skills

TUTORIAL -

#### **PUFF PASTRY**

Apple turnovers



Guaranteed success for the Chef







#### **INGREDIENTS**

- 940 g T55 flour
- 310 g T45 flour
- 25 g salt 25 g vinegar
- 500 g water
  - 1 kg Corman Dairy Butter Sheet 82% M.F. (see all the turning butters at the back)

125 g Corman Traditional Butter



Ш ÉTREMP 0

LAMINATING



Combine the flours, butter and salt until the mixture has a sandy texture, approximately 5 minutes.



Gradually add the water and vinegar and mix briefly.



Shape into a rectangle, wrap in plastic, and refrigerate overnight at



Remove the butter sheet from the refrigerator 15 minutes before using. Lightly flour before laminating.



The firm yet pliable texture of Corman butter facilitates lamination.



Roll the détrempe up to twice the width of the butter.



Fold the détrempe over the butter.



Make incisions on both sides so the butter is distributed evenly.



Give the dough a quarter turn and begin the single tour.



Roll out the dough to three times its original size.



Give it a single turn by folding it in three: one side and then the other.



Give the dough a quarter turn.



Roll and repeat five times, letting the dough rest in the refrigerator for 30 minutes between every second turn. Let rest overnight at 4°C.

# U SHAPIN

X

CUTING

Roll the dough to a thickness of Cut out turnovers using a cutter. 2.5 mm.





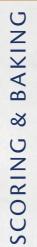
Moisten the turnover edges with a brush.



Fill with apple compote and close gently, pressing out the air.



Glue the edges, let rest at 4°C for 30 minutes and turn the turnovers over onto the flat side.





Brush with a mixture of egg yolks, Score the turnovers as desired and milk and cream, avoiding getting egg wash on the edges. Let rest for 20 minutes at 4°C before brushing them again with egg wash.



prick.



Preheat the convection oven to 170°C and bake for 35 minutes.



You can reuse the scraps of your puff pastry to make millefeuilles!

