



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

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



The Right Skills

— TUTORIAL —

PUFF PASTRY Apple turnovers



Guaranteed success for the Chef



↪ *Find out all the tips on video!*

More informations and recipes on www.corman.pro

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@ PUFF PASTRY

Apple turnovers



Find out all the tips on video!

INGREDIENTS

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



DÉTREMPE



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 4°C.



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.

LAMINATING



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.

CUTTING & SHAPING



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.



Roll the dough to a thickness of 2.5 mm.



Cut out turnovers using a cutter.



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.

SCORING & BAKING



Brush with a mixture of egg yolks, 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.



Score the turnovers as desired and prick.



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

The Chef's tip

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

