

Puff Pastry Dough

10 to 11 lb Dough Block

or

Half Sheet Dough Sheet

10" x 15" x 1/8"



For turnovers, diamonds, twists, strudels, pinwheels, Vol-au-Vents

Baking Tips

- Keep dough completely covered while being stored in the refrigerator or freezer
- Rotate baking pans when using a convection oven
- For freshest taste, all baked items should be consumed on the day it is prepared

Freeze

- Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze as it may poorly affect product.
- Shelf life: 18 months. Once thawed, keep refrigerated for a maximum of 24 hours.

Thaw

- Puff pastry dough sheet under refrigeration at 40 degrees or below for approximately 3 hours, dough block approximately 6 hours



Pastry Perfection

For more information:

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