

Dufour Pastry Kitchens All-Butter Puff Pastry Sheet

Dufour Puff Pastry dough is made with care and love by first enclosing a “butter block” in the dough, which is then folded and rolled out numerous times to create hundreds of alternating thin layers of pastry and butter. Puff Pastry expands when baked, rising to about 8-times its original height; so a quarter-inch thickness of puff pastry dough will puff up to 2 inches high! Inside the “puff” are hundreds of flaky and thin layers, that push the dough upwards and outwards in all directions. (11” X 16” X 1/8”)



Product Details

Item	710807
Brand	Dufour Pastry Kitchens
Sold By	CS
Pack Qty	1
Pack Size	12 CT
Case GTIN/EAN/UPC	N/A
Unit UPC	N/A
Country of Origin	USA
Shelf Life from Production	1 year
Storage	Frozen
Kosher	Yes
Gross Case Weight	10 LB
Ingredients	Butter (cream, natural flavorings), unbleached unbromated flour [wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid), malted barley flour], water, salt, lemon juice.