

## Dufour Pastry Kitchens Classic Puff Pastry

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. This retail packed pastry dough comes with complete baking instructions.

### Product Details

Item	710808
Brand	Dufour Pastry Kitchens
Sold By	CS
Pack Qty	10
Pack Size	14 oz
Case GTIN/EAN/UPC	10736449000109
Unit UPC	736449000102
Country of Origin	USA
Shelf Life from Production	1 year
Storage	Frozen
Kosher	Yes
Gross Case Weight	10 LB
Ingredients	Butter (cream, natural flavorings), flour [wheat flour enriched (niacin, reduced iron, thiamine mononitrate, riboflavin, and folic acid), malted barley flour], water, salt, lemon juice.

