

## A287 Jus Rol Puff Pastry



**Pack Size:** 1x1.5kg

**Number of Portions:** 0.000

**Details:** Puff pastry is time consuming and complicated to make from scratch, so why not let Jus-Rol do the hard work for you? The Jus-Rol Puff Pastry Block delivers great and consistent results. So simple to use, all you need to do is roll out the puff pastry block and get cooking. Perfect for open tarts layered with leftovers and sweet desserts.



**Ingredients:** WHEAT flour, water, vegetable oils and fats (palm, rapeseed), salt, emulsifier (mono- and diglycerides of fatty acids), flour treatment agent (ascorbic acid).

### **Preparation:** Directions For Use

Ensure that the pastry is thoroughly defrosted before use. 1. Thaw at room temperature for approximately 2 hours. Alternatively thaw overnight in a refrigerator and stand at room temperature for 15 - 20 minutes before use. 2. Lightly flour both the work

## Allergen Information

### **Contains:**

Gluten, Palm Oil

### **Free from:**

Celery, Crustaceans, Eggs, Fish, GM, Lupin, Molluscs, Mustard, Tree Nuts, Milk, Peanuts, Sesame Seeds, Sulphur Dioxide, Soyabeans

### **Suitable for:**

Vegetarians, Vegans

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