



# molino **PAOLO MARIANI**<sup>®</sup>

## PASTA BRISÉE

INGREDIENTS	QUANTITY (g)	% OF TOTAL MIX
FRESH PASTA/PASTRY MIX	1000g	100%
BUTTER	400g	40%
COLD WATER	460g	46%
SALT	28g	2.8%



### METHOD

1. Quickly rub the mixture with the cold butter for 2 minutes.
2. Add the remaining ingredients. Knead for no more than 2 minutes.
3. Gather the dough and wrap it in plastic wrap.
4. Let it rest in the refrigerator for at least 3 hours (optimal: 12 hours).
5. Portion the dough and shape savory tarts and/or crackers as desired.

### BAKING

Convection oven: 165°C (330°F), low fan, 35 minutes

Conventional oven: 190°C (375°F), top and bottom heat at 20%,  
40 minutes