



Blitz Puff Tart

Yields 1 Eggless portion

Filled with mushroom and cheese, this savoury puff tart is great for a quick but stylish supper!



Portions	Level	Costing
1	Medium	Rs 75*



Puff Dough

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	63 G
SALTED BUTTER (COLD)	63 G
SALT	1 G
WATER (COLD)	31 G

Equipment Used	Oven Temperatures
BOWLS	OTG
SPATULA	180C UPPER ROD + LOWER ROD + FAN
CLING WRAP	DECK OVEN
ROLLING PIN	180C UPPER ROD 180C LOWER ROD
PASTRY BRUSH	UNOX
12 CM ROUND RING	150C, FAN SPEED - 1, HUMIDITY - 0
FORK	
BAKING TRAY	





Puff Dough

Method

1. Preheat the oven at 180°C (OTG mode: upper rod + lower rod + fan).
2. In a bowl, take flour, salt and butter. Rub together using your fingertips (sanding method) and let the chunks of butter be in the flour.
3. Slowly add in the water and combine the dough, don't knead the dough too much.
4. Cling wrap the dough and keep it in the freezer for around 1 hour.
5. Take out the dough, dust some flour on working surface and start rolling it. Give 2 book folds and 1 single fold. Keep the dough in fridge for 20 minutes after every fold if you feel the butter is getting soft.
6. Roll it to 5 mm thickness and cut with 12 cm ring. Dock it using fork and keep the rice pouch for blind baking.
7. Bake at 180°C (OTG mode: upper rod + lower rod + fan) for 25-30 minutes.

Making Cost - Rs 30*



Mushroom Filling

Ingredients and Equipments

INGREDIENTS	QUANTITY
SALTED BUTTER	12 G
ONIONS (SLICED)	25 G
CAPSICUM (SLICED)	35 G
MUSHROOMS (SLICED)	50 G
PAYSAN BRETON HEAVY CREAM	82 G
ALL PURPOSE FLOUR	1/2 TSP
SALT	1/8 TSP + A PINCH
BLACK PEPPER	1/8 TSP
ROSEMARY	1/2 TSP
DAIRY CRAFT PARMESAN CHEESE	12 G
DAIRY CRAFT CHEDDAR CHEESE (FOR GARNISH)	10 G

Equipment Used

INDUCTION

SAUCEPAN

SPATULA

BOWL



Mushroom Filling

Method

1. In a saucepan, take butter and add in the veggies. Saute them for about 2 - 3 minutes.
2. Now add in the heavy cream, flour, salt, pepper, rosemary and mix. Let it thicken a little and lastly add in the parmesan cheese. Keep aside for further use.

Making Cost - Rs 30*



Blitz Puff Assembly & Bake

Ingredients and Equipments

INGREDIENTS	QUANTITY
DAIRY CRAFT CHEDDAR CHEESE (PIECES)	10 G
FRESH PARSLEY	ACCORDINGLY

Equipment Used

INDUCTION

SAUCEPAN

SPATULA

BOWL



Blitz Puff Assembly & Bake

Method

1. Fill the baked shell with mushroom filling and top it with some cheddar cheese pieces.
2. Bake at 180°C (OTG mode: upper rod + lower rod + fan) for 3 - 4 minutes.
3. Lastly garnish with fresh parsley and serve.

Making Cost - Rs 15*