

Blueberry Pinwheel

Delight in the fruitiest of pinwheels with Andros Professional Blueberry Spreads. Paired with a flaky puff dough made from bread flour, sugar, milk, and layers of butter, they are a truly irresistible treat.

INGREDIENTS

PUFF DOUGH

- **ANDROS Professional Blueberry Spreads**
- 7 cups Bread flour
- 3/4 cup Sugar
- 2 tsp. Salt (kosher)
- 17 fl oz. Milk
- 1 tbsp. Instant yeast
- 1 lb. 2oz. Butter (for sheeting)

INSTRUCTIONS

PUFF DOUGH

1. Mix all ingredients (except sheeting butter) until the dough doesn't stick anymore on the side of the mixing bowl.
2. Spread on cookie sheet, cover and refrigerate for at least 12 hours or until it reaches a temperature of 39°F.
3. Dust table with flour and roll dough to a rectangle shape about 1/2 inch thick. Cover 2/3 of the dough with the sheeting butter, leaving space at the edge of the dough. Fold the third without fat over the center third, then fold the remaining third. Turn the dough 90°, so the length becomes the width. Repeat process 5 additional times to achieve 729 layers. Refrigerate in between rolls to firm dough, but not allow butter to get too hard and break through the dough. Roll dough to about 5mm. Cut dough into squares about 4 inch X 4 inch. Place 1 tbsp. of Andros Professional Blueberry Spreads in the center of the dough. Cut a slice in each corner of the triangle, then fold to the next corner of the triangle piece. Brush with egg wash and let proof at 86°F for 30-40 minutes. Bake at 375°F for about 25 minutes until golden brown. Brush with simple syrup when they come out of the oven.



FEATURED INGREDIENT



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