



Pepe Sarya

• BUTTERSHEETS •



WWW.PEPESAYA.COM

PEPE SAYA BUTTER

FOR BAKING

We started working on perfecting buttersheets over 10 years ago. We are very proud to have bakeries across the world using our Australian Pepe Saya Buttersheets daily in their pastries and croissants. Baking with Pepe Saya is a little different to other butters as we make cultured artisan butter, and in turn the resulting flavor is completely unique.

Our signature buttersheet is a balanced mix of sweet cream butter and cultured butter, using 100% Australian grass fed cream. Handcrafted to give you the perfect flavor, lamination and texture for your pastry.

WHAT WE CAN OFFER YOU

- A range of butters in every shape, size and flavour profile made from beautiful grass fed cream.
- Support and a team of pastry consultants available to you: They are armed with years of experience with Pepe Saya Butter.
- A video series by Alejandro Luno of Sonoma Baking Co, talking through each stage of laminating with Pepe Saya. You can find these at www.pepesaya.com.au/laminatingwithpepesaya

PRODUCT INFORMATION

Ingredients: cream and culture

Fat Content: 82% minimum.

Frozen shelf life: 6 months frozen -18°C / -0.4°F

Recommended storage: ship & store frozen -18°C/-0.4°F, thaw back chilled to 4°C/39°F before use.

Ideal handling temperature: 8°C/46°F

Packaging: 6 kg carton containing (6) 2.2 lb sheets.

Size: 280x280mm

Item Number: 012444

TIPS AND TRICKS

- For enhanced pliability it is recommended to use the butter between 7°C/44°F and 9°C/48°F. The butter will come up to temp.
- If the butter is breaking it is because it is too cold.
- Lamination: Do not exceed 9°C/48°F when laminating or sheeting when using a hard dough
- For temperature control, if necessary, blast freeze at -10°C/14°F for 1 hour.
- Always cover in film when storing in the fridge or freezer.
- Proofing no higher than 25°C 80% RH. Approximately 2-3 hours.

PEPE'S GLOSSARY

Pepe Saya

BY MONIQUE COLLINS

Working with artisan butter will create a unique flavour in your pastry. In turn, like any ingredient change it will act differently and takes tweaking to perfect it. We think the resulting flavour is well worth it.

WHAT IS THE BEST WAY TO PROVE MY PASTRIES WHEN USING PEPE SAYA?

The best way is low and slow! Because we don't add any nasties to our butter, the melting point is lower than larger manufacturers. This means the melting point of Pepe Saya sits at around the 32C mark, so our pastries are best proved at around 28C for between 3 and 4 hours depending on dough and hydration.

WHAT IS BEST TEMPERATURE FOR LAMINATION?

The ideal temperature for butter throughout the lamination process is between 18.3C and 21.1C (for a soft dough), this is called the 'plastic' stage of butter tempering. This is why it's important to chill the blocks between folds – not just so the butter can come back down to an ideal temperature, but also so the gluten within the dough can relax, ready to be stretched again.

DO I NEED TO TEMPER YOUR BUTTERSHEETS?

Because of the high amount of monounsaturated fat in our butter, it's easiest to work with straight out of the fridge. Depending on the size of your dough block, you may find it easiest to work with by running the butter sheet through the sheeter so it's a bit wider and thinner – ensuring ease of lamination through the dough block.

DO I NEED TO HYDRATE MY DOUGH MORE OR LESS WITH YOUR BUTTER?

When laminating pastries, it's important to ensure both the dough and the butter are of a comparable consistency. If the butter is harder than the dough, the butter will tend to shatter through the layers, ruining lamination. If the dough is harder than the butter, the butter will squish out the ends and make a real mess. Pepe Saya butter sheets have a high monounsaturated

fatty acid content making them on the softer side, some of our customers have found by increasing either the hydration or milk fat content of the dough recipe they are able to achieve perfect lamination.

WHY IS THE FLEXIBILITY OF YOUR BUTTERSHEETS NOT THE SAME AS MY PREVIOUS SUPPLIER?

Most manufacturers with butter sheets available to Australia and New Zealand do a number of things to their butter to make it very flexible and easy to work with – but this comes at a cost! Vegetable shortening, flours and emulsifiers can be added to make the product more stable, but far less like butter.

Here at Pepe Saya we only use the finest cream from local dairies and scrutinise every step of the process to make our butter as pure and natural as possible. This is the way butter is meant to be.

THE BUTTERSHEETS ARE TOO SOFT, HOW DO I WORK WITH THIS WITHOUT IT CRUMBLING?

We process our butter sheets in such a way that makes it economical to both package and transport. From the size and weight of the boxes we use to the waxed paper that is wrapped around every block, this is all to ensure that our sheets arrive to you in perfect condition, ready to roll. Many of our customers sheet out the 1kg butter blocks to between 8 and 10mm so they are thinner with heightened flexibility to begin the laminating process. Also, if you're in a warmer climate, make sure to work with our buttersheets straight from the fridge.



PEPE'S GLOSSARY

Pepe Saya

BY MONIQUE COLLINS

WHY DOES THE BUTTER BREAK WHEN I'M WORKING WITH IT?

Because of the high-quality cream we use at Pepe Saya, and therefore the high fat content in our buttersheets, it can become crumbly or break if it's either too cold or too thick for the type of dough used. We recommend to either let the butter temper at room temperature for 15 minutes before using it in colder climates, or running them through the sheeter with a light dusting of flour to between 8 and 10mm to make it more flexible.

WHY IS THE BUTTER BREAKING AT THE END OF MY DOUGH?

This may simply be a case of a really great quality butter cooling down quicker than the dough at its extremities. With every fold, simply trim off the ends and reincorporate into the main dough to ensure clean sides when it's time to shape.

MY DOUGH IS NOT RISING IN THE SAME WAY, HELP!

The style of dough, hydration and number of/style of folds that may have worked with a different

butter supplier may simply need a bit of tweaking to adjust to a different set of specifics within our butter. Get in touch with a member of our friendly team who can guide you to making subtle changes to your recipe to ensure your pastries are better than ever using our small batch butter sheets from very happy cows across NSW, VIC and SA.



EURO USA
FINE FOODS PURVEYOR



• THANK YOU •



Pepe Saya

QUESTIONS? EMAIL US AT
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