



## Feuille De Bricke Pastry (10 sheets)

## **Product Images**



## **Description**

Inspired by authentic French recipes and baked with the freshest ingredients, these non buttery brick doughs, also called feuilles de brick, are incredibly crispy. Brick dough pastry is ideal for delicious gourmet appetisers such as samosas, pastillas and spring rolls as well as for light pastry.

## **Additional Information**

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Storage Instructions	Store in a cool, dry place away from direct sunlight. Once opened, keep refrigerated and consume within 4 weeks.
Directions for use	Used in bakery as per recipe.
About Supplier	For the best part of twenty years Centaur Foods have been supplying an ever expanding range of foods to distributors and manufacturers throughout the UK, Ireland and now Europe. Their product offering reflects current food trends and ingredients associated with any number of national and regional cuisines.
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans, Lactose Intolerant
Energy (Kcal)	279.0000
Energy (KJ)	1184.0000
Fat	1.1000
of which saturates	0.2000
Fibre	2.5000
Protein	6.0000
Salt	3.0500
Ingredients	WHEAT Flour, water, salt, sunflower oil, Preservative (calcium propionate, sorbic acid), acid (lactic acid), emulsifier (SOY lecithin).
Size	170g
Pack Size	1
Accreditation, Certification and Assurance Schemes	BRCGS Certified Production
Brands	Centaur Foods Ltd

