

MARQUINA
• ORIGINAL TASTE •

**The most innovative
Puff Pastry**





MARQUINA ORIGINAL is a BRAND born to offer the Horeca channel innovation and new solutions, always focusing on quality and artisanal products, bringing back traditional flavours and enjoying them once again.

This is the result of several years of research and recipe development, in a quest to create products with the flavours and aromas of the traditional bakeries.

How is inverted Puff Pastry made?

Puff pastry is made of two laminated doughs: one made with flour, a little butter, salt and water and the other with a large amount of butter. These two doughs are then layered and overlapped to achieve a crunchy texture once they are fermented and baked. One dough is rolled out and the second is placed inside and enclosed within the first.

When the puff pastry is inverted, the enclosing layer is the butter layer. The difficulty in inverted puff pastry is the butter becoming the main external element, which needs to be at the right temperature to properly work.

With inverted puff pastry, the butter flavour is perceived much quicker on the palate. In addition, the butter part is external and has a touch of moisture, so that when it is baked it will caramelize, providing a spectacular result.

Recipes



Puff pastry with roasted vegetables

INGREDIENTS

- 2 red peppers.
- 1 green pepper.
- 2 aubergines.
- 4 sweet onions.
- 3 cloves of garlic.
- C/s salt, extra virgin olive oil, thyme, rosemary.
- C/s of puff pastry.

PREPARATION

1. Put iron frying pan in the fire, when this hot place the vegetables on it and when they begin to burn the skin, turn it over, let it cook until we see that they are tender. When all the vegetables are cooked, put them in the frying pan, add a few sprigs of thyme and rosemary and light the fire, cover and leave to cool.
2. Peel and cut into julienne strips, season, add the olive oil and the peeled garlic cloves.
3. Place the vegetables on the crackers and cover with another cracker.



Puff pastry with tuna tartare

INGREDIENTS

- 500 g. of salted tuna that is not too cured.
- 1 kg. of ripe pear tomatoes.
- 100 g. of mini tápenas.
- 300 g. of red onion.
- C/s of chives and extra virgin olive oil.
- C/s of puff pastry biscuits.

ELABORATION

1. Clean the tuna of bones and skin, shave the outside of all the tuna meat to remove any remaining fat.
 2. Peel the tomatoes, remove seeds and cut into brunoise.
 3. Wash the tápenas and drain well.
 4. Peel the onions and cut into brunoise.
 5. Chop the chives.
- Put the ingredients in a bowl, mix well and leave to macerate for a few hours.
7. Serve on the puff pastry toasts and sprinkle with chives.



Mille-feuille of chiquillo with raf tomatoes

INGREDIENTS

- 24 slices of chiquillo.
- 12 small raf tomatoes.
- C/s of puff pastry biscuits.

PREPARATION

1. Cut the slices of chiquillo with the width of the biscuit.
2. Wash the tomatoes and cut into slices.
3. Place the slices of chiquillo on top of each biscuit, burn with a blowtorch and finish with a slice of tomato.



Millefeuille of vanilla custard with caramelised apple

INGREDIENTS

- ¾ of fresh whole milk.
- ¼ of cream.
- 6 egg yolks.
- 1 vanilla stick.
- 100 g. cornflour.
- 250 g. sugar.
- 2 apples.
- C/s butter, lemon juice.
- C/s of puff pastry biscuits.

ELABORATION

1. Put the milk, cinnamon and vanilla in a saucepan over a low heat.
2. In a bowl we will put the cornflour, 200 g. of sugar, the yolks, the cream, we will beat with a rod and we will incorporate the milk that will have boiled about 15 minutes, mix everything very well, pass through a chinois and then through a strainer and put in a saucepan to the fire, stir and boil to soft fire about 5 minutes, cool and put in a pastry bag, leave in refrigerator about 12 h.
3. Peel the apples, cut into cubes and place in a saucepan with a few drops of lemon juice, approximately 100 g. of butter, 50 g. of sugar and caramelize.
4. Assemble the millefeuille.



Parrandbolero

INGREDIENTS

- 1 kg of avocados.
- 500 g. red onion.
- 25 smoked sardines.
- C/s lemon juice, white pepper and tomato pearls.
- C/s of puff pastry toasts.

PREPARATION

1. Peel the avocados and cut into brunoise.
2. Peel and clean the onion, cut into brunoise.
3. Put the onion and avocado in a bowl, season with lemon and white pepper.
4. Place the onion and avocado on each cracker, top with the sardine and finish with the tomato pearls.



Salmon millefeuille with caviar sauce

INGREDIENTS

- 500 g. of smoked salmon.
- 75 g. spring onion.
- 1 hard-boiled egg.
- 2 sprigs of parsley.
- 5 sprigs of chives.
- 1 tin of sturgeon pearls.
- 200 g. mayonnaise.
- C/s of puff pastry biscuits.

PREPARATION

1. Chop the spring onion, parsley, chives and hard-boiled egg into very small brunoise and place in a bowl, add the mayonnaise and mix all the ingredients together very well, then add the sturgeon pearls.
2. Cut the salmon into julienne strips.
3. Place the caviar sauce on the biscuit and place strips of salmon on top.



Puff pastry with veal and peppers

INGREDIENTS

- 1 kg of high loin of veal.
- 200 g. of red pepper.
- C/s black pepper, Maldon salt, butter and extra virgin olive oil.
- C/s of puff pastry biscuits.

PREPARATION

1. Cut the pepper into thick strips.
2. Temper the meat, brush with oil and roast in a frying pan over a high heat, turn off the heat and add a little butter to finish cooking, season with salt and pepper.
3. Sauté the peppers in the frying pan where the meat has been cooked.
4. Slice the meat.
5. Serve the chanterelles on the cracker and top with the red pepper.



Puff pastry with marzipan and tuna

INGREDIENTS

- 250 g. of peeled marcona almonds.
- 200 g. of breadcrumbs.
- 2 cloves of garlic.
- C/s of sherry vinegar, salt, white pepper, extra virgin olive oil, lemon juice and very cold water.
- 500 g. of tuna.
- C/s puff pastry.

PREPARATION

1. Put the almonds, the breadcrumbs, a little olive oil, vinegar, salt, peeled garlic and remove the germ, a little very cold water, blend at maximum power for about 5 minutes and we have to obtain a cream. Cool.
2. Cut the tuna into small cubes, season with salt and pepper and dress with oil and lemon juice.
3. Put some cream on the biscuit and some tuna cubes on top.

The most innovative Puff Pastry

Caramelised inverted puff pastry

CARAMELISED INVERTED PUFF PASTRY STRIP

Length: 11.5 cm
Width: 3.2 cm
Thickness: 0.5 cm
Weight: 9 g
Units/Shelf: 75
Shelf/Box: 5
Boxes/Pallet: 72

CARAMELISED INVERTED PUFF PASTRY SLAB

Length: 29 cm
Width: 9.5 cm
Thickness: 0.5 cm
Weight: 90 g
Units/Box: 50
Boxes/Pallet: 72

CATERING STRIP

Length: 5 cm
Width: 3 cm
Thickness: 0.5 cm
Weight: 5 g
Units/Shelf: 144
Shelf/Box: 5
Boxes/Pallet: 72

CATERING ROUND

Diameter: 7 cm
Thickness: 0.5 cm
Weight: 11 g
Units/Shelf: 70
Shelf/Box: 5
Boxes/Pallet: 72

Puff pastry frame

RAW MARGARIN

54 x 38 cm
10 u/box
64 box/pallet

RAW INVERTED

54 x 38 cm
10 u/box
64 box/pallet



MARQUINA Y NICOLAS, S.L.U.
C/ Castillo de San Juan, s/n.
Pol.Ind. Base 2000
30564 Lorquí - (Murcia)
comercial@marquinaoriginal.es
www.marquinaoriginal.es

