

Hot Dog Canapés

<i>Ingredients</i>	<i>Quantity</i>
Basic dough	
Cake flour	1 cup + 4 TBSP
Fine salt	3 tsp
Water	9-1/2 TBSP
Butter for folding	
Butter	3-1/2 cups
Cake flour	1/2 cup
Hot Dog Filling	
Hot Dog	4 pcs
Whole Egg	1
Fennel Seed	Pinch



Tools & Equipment

- **SilPain®** mat
- Half sheet baking tray (13"x18")
- Measuring cups
- Measuring spoons
- Wire rack for cooling the baking tray
- Chef knife
- Cutting board
- Pastry brush for egg wash

RECIPE DIFFICULTY LEVEL	
	EASY
	MODERATE
	CHALLENGING
	PROFESSIONAL

Procedure

1. Delicately mix the ingredients for the basic dough. The dough must be firm.
2. Cover in plastic wrap and refrigerate for several hours, ideally overnight.
3. To prepare the butter for folding, knead the flour with the butter cut into cubes, shape into a square, protect in plastic wrap and refrigerate.
4. Roll the basic dough into a square shape. The folding butter must have the same consistency as the dough.
5. Place the butter crosswise in the center of the rolled-out dough, and fold the edges over towards the center.
6. Roll out dough in a rectangular shape and fold in three. Wrap and place in the fridge for 1 hour.
7. Turn 45 degrees and roll out once more, fold in three again and refrigerate for 1 hour.
8. Repeat the operation two more times, making sure to respect the rest time. Store in refrigerator till ready to use.

Assembly

1. Roll out puff pastry. Cut 4 strip roughly the size of the hot dog include 3/4" overlap edge.
Note: Gauge puff pastry width based on hot dog diameter. Avoid using excess puff pastry.
2. Place whole hot dog pieces in center of puff pastry. Roll pastry seam side down.
3. Cut pieces and arrange evenly on a **SilPain®** mat. Egg wash tops of pieces. Finish with sprinkle of fennel seed.
4. Bake at 380 F for 15 to 20 minutes.
5. Cool tray on wire rack. Can be served immediately.

Note: Ideal as hors d'oeuvres for a party or as a snack