

Bread and Yeast Compounds - Bread Premixes and Concentrates

**Recipe No:**  
**R104 - R104g**

## **BREAD PIE FILLING**

USING HERCULES BREAD CONCENTRATE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Bacon (chopped)	0.800
	Cheese (grated)	0.400
	Onions (diced)	0.200
	Eggs 6	0.125
	SUPER GLOSSY	0.000

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<b>Total Weight</b>	<b>1.525</b>
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- Method:**
1. Place all ingredients in machine bowl and mix on slow speed for 1 minute
  2. Prepare a dough using HERCULES BREAD CONCENTRATE (R104a)
  3. Pin out prepared dough on bench to 3mm thickness
  4. Rest for 5 minutes
  5. Cut into squares 100mm x 100mm
  6. Both a base and top will be required
  7. Place prepared filling on dough base centre (76g per unit)
  8. Wet dough base edges
  9. Press dough top over filling onto base edges
  10. Wash tops with SUPER GLOSSY
  11. Decorate with sesame seeds, cheese or tomatoes
  12. Bake at 220°C for 18 minutes. No steam.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.