



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R512 - R512d

PIE BOTTOM PASTRY

USING BAKELS ALL VEG PASTRY NUGGETS

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	10.000
	BESCA PASTRY GEMS OR PASTRY NUGGETS - ALL VEG	3.000
	Salt	0.125
2	Water (variable)	4.500
Total Weight		17.625

- Method:**
- 1. Place Group 1 into mixing bowl and bring to a crumble.
 - 2. Add water and mix into a dough. Allow to recover for 30 minutes before using.
 - 3. Dough temperature 18-20°C.