



CATEGORY

Pies & Savoury

MEAT PIE PASTIE SAUSAGE ROLL PASTRY

INGREDIENTS

Group 1

Ingredient	KG	%
Water	2.500	50.00
Flour	5.000	100.00
BESCA PASTRY GEMS OR PASTRY		
NUGGETS - ALL VEG	2.500	50.00
Salt (optional)	0.025	0.50
Total Weight:		10.025

METHOD

All in method. Place all ingredients in mixing bowl in the above order. Using the dough hook or spiral mixer mix until dough is formed. Do not over mix. MORAH PASTRY NUGGETS pieces should be in abundance after mixing. Rest dough for approximately 10 minutes or longer and proceed to give 2 book folds. Rest for 10 minutes or longer then give another book fold. The pastry is now ready for use. Oven temperature 220°C.