

PIE BOTTOM PASTRY

INGREDIENTS

Group 1	
Ingredient	KG
Flour	10.000
BESCA PASTRY GEMS OR PASTRY NUGGETS - ALL VEG	3.000
Salt	0.125
	Total Weight: 13.125

Group 2

Ingredient Water (variable) KG 4.500 Total Weight: 4.500

METHOD

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



Pies & Savoury

www.nzbakels.co.nz