

PIE BOTTOM PASTRY — SWEET PASTRY

E CATEGORY

Pies & Savoury

INGREDIENTS

Group 1

Group 2

Ingredient KG
Egg Yolk 0.050
APITO BUTTA VANILLA ESSENCE -

Total Weight: 0.050

Group 3

 Ingredient
 KG

 Biscuit Flour
 0.905

 Cornflour
 0.050

 Salt
 0.004

 Total Weight: 0.959

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METHOD

Blend together Group 1 to a smooth paste Add Group 2 to Group1 and mix till smooth Add in Group 3 and mix till dough just comes together. Roll out dough to desired thickness and cut into shapes Place on trays Bake time depend on the size of the dough pieces. Oven Temperature 160¡C