



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R500 - R500a

PUFF PASTRY

USING BAKELS ALL VEG PASTRY NUGGETS

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Flour	4.000
	Salt (optional)	0.050
	MORAH PASTRY NUGGETS	2.400
	Water (variable)	2.200

Total Weight	8.650
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- Method:**
1. All in method.
 2. Dissolve Salt in Water.
 3. Place Water, Flour then Morah Pastry Nuggets in machine bowl.
 4. Mix with dough hook or pastry blade only until clear.
 5. Avoid excessive mixing.
 6. Morah Pastry Nugget pieces should be clearly visible in dough.
 7. Allow dough to recover.
 8. Give three book turns with a rest between.
 9. Rest before using.

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