



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
<b>Total Weight</b>		<b>17.625</b>

- 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.