



Oils, Margarines and Shortenings - Margarines and Shortenings

Pies and Savoury -

Pastry -

**Recipe No:**

**R750 - R750d**

## **QUICHE VARIETIES**

USING MORAH CAKE MEDIUM TWIN

| <u>Group</u>        | <u>Ingredient</u>      | <u>KG</u>    |
|---------------------|------------------------|--------------|
| 1                   | MORAH CAKE MEDIUM      | 0.750        |
|                     | Flour                  | 1.850        |
|                     | Salt                   | 0.030        |
|                     | HERCULES BAKING POWDER | 0.030        |
|                     | Milk Powder            | 0.070        |
| 2                   | Cold Water             | 0.700        |
| <b>Total Weight</b> |                        | <b>3.430</b> |

**Method:**

1. Blend Group 1 to a fine crumble with a dough hook on low gear.
2. Add Group 2 and mix to a smooth dough. Give 1x1/2 turn to tidy the block and roll down to 3-5mm.
3. Oven Temperature 180-190°C.
4. Bake time 30 minutes approximately.