



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R512 - R512b

PIE BOTTOM PASTRY

USING PIE BASE SHORTENING

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	20.000
	PIE BASE SHORTENING	6.000
	Salt	0.150
2	Water (variable)	9.500
Total Weight		35.650

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 demperature 18-20°C.