



## QUICHE MIX

### OVERVIEW

A premix for producing filling for quiches. Contains egg and milk, just add water, inclusions and desired spices. Gives a firm texture with a clean slice. A recipe for shortpaste pastry available on request.

### INGREDIENTS

Milk Solids, Vegetable Fat (Palm Oil, Lactose (Milk), Milk Protein), Thickener (1422), Egg Powder, Cheese Powder (Milk solids, Cheese solids (Pasteurised Milk, Salt, Starter Culture, Enzymes), Salt, Acidity Regulator (330)), Salt, Vegetable Powder, Vegetable gum (415), Colour (160a)

### PACKAGING

Code	Size	Type	Palletisation
731902	12.5 KG	Bag	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,090.00
Protein (g)	21.50
Fat- Total g	28.30
Fat - Saturated g	17.40
Carbohydrate (g)	40.00
Carbohydrate-Sugars g	21.10
Dietary Fibre g	0.30
Sodium mg	1,450.00

## METHOD

Group 1	
Ingredient	KG
Quiche Mix	1.000
Water	1.700
	<b>Total Weight: 2.700</b>
Group 2	
Ingredient	KG
Water	2.000
	<b>Total Weight: 2.000</b>

## DESCRIPTION

1. Place Group 1 in mixing bowl. 2. Whisk on low speed until well-blended. 3. Scrape down. 4. Whisk on medium speed for 2?3 minutes until smooth. 5. Gradually add Group 2. 6. Mix until well-blended. 7. Place desired filling, e.g. cheese, meat, vegetables, etc. into pastry case. 8. Pour prepared Bakels Quiche Mix into case. 9. Bake at 210°C.



### STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



### SHELF LIFE

365 days



### TYPE

Bag



### ALLERGENS

Contains: egg and milk, May be present due to shared equipment: tree nuts, gluten, soy and sulphites



### CATEGORY

Various Pastry Cooking Products



### FINISHED PRODUCT

Quiche