



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Pastry Gems

## FLAKY PASTRY (USING PASTRY GEMS – MEDIUM GRADE)

### OVERVIEW

Animal/vegetable blend pastry margarine for puff and flaky pastry

### INGREDIENTS

#### Group 1

Ingredient	KG
Water (Variable)	1.100
Egg Colour (as desired)	0.000
Salt	0.025
Bakers Flour	2.000
Pastry Gems- Medium (1/2 paste)	1.000
<b>Total Weight: 4.125</b>	

**Yield:** For 3/4 paste, increase PASTRY GEMS to 1.500 kg. PASTRY GEMS can be substituted in the above recipe with VEGETABLE PASTRY NUGGETS

### METHOD

1. Place water and colour in mixing bowl followed by flour and salt

2. Mix with dough hook approx. 45 seconds or until almost clear
3. Add PASTRY GEMS and only just mix through. Do not over mix the dough after adding the pastry gems
4. Give 3 half turns, then rest
5. Give a further 2 half turns
6. Rest 15 minutes before rolling and at least 15 minutes before baking
7. While resting the dough between turns, keep covered with a plastic sheet or damp cloth
8. Oven temperature 230°C