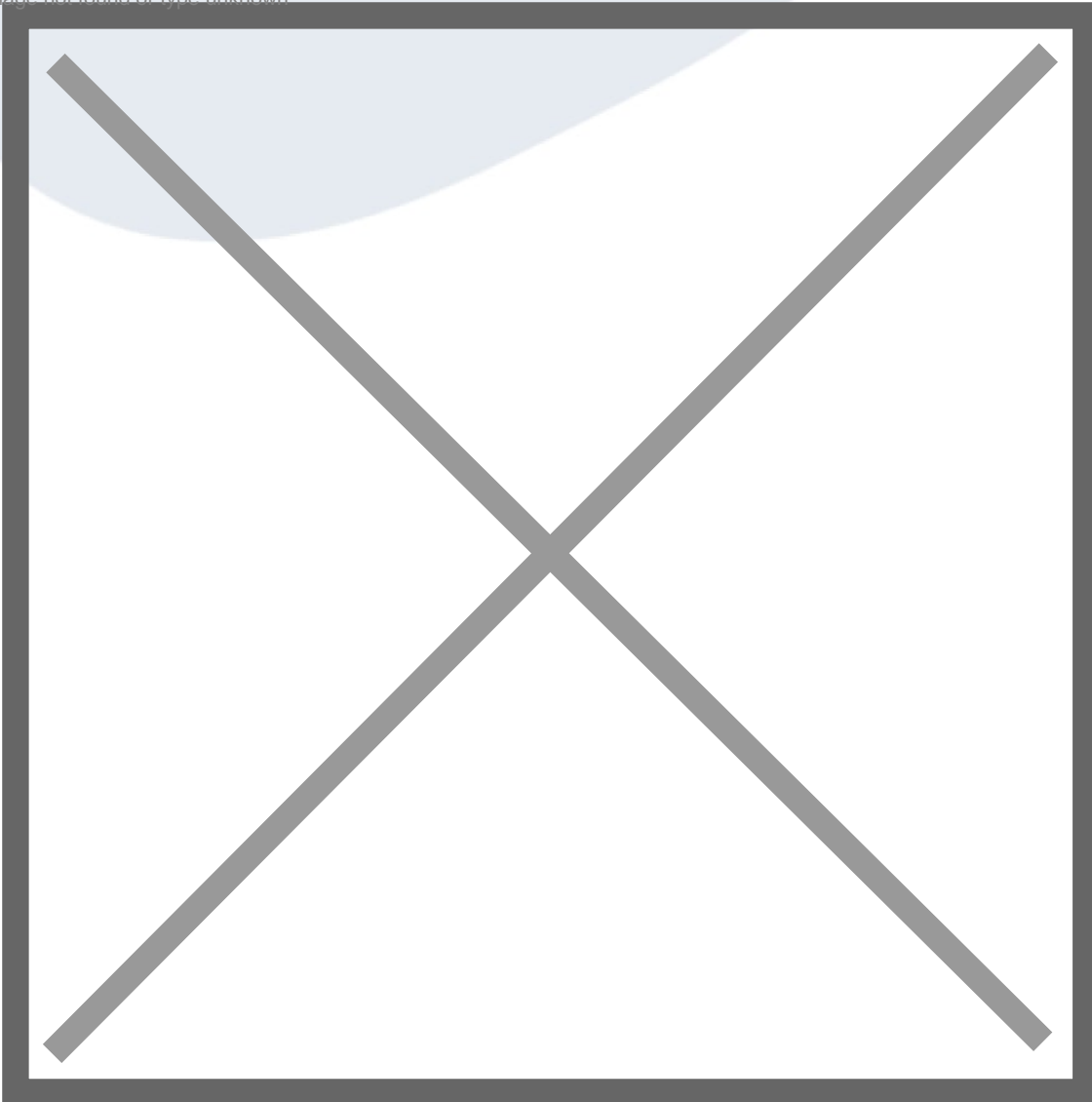


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**FINISHED
PRODUCT**

Filling, Vegan



PLANT-BASED PASTRY FILLING (USING PLANT-BASED SAVOURY MIX)

INGREDIENTS

Group 1

Ingredient

Bakels Plant-Based Savoury Mix

Water (ambient)

KG

1.000

1.500

Total Weight: 2.500

Group 2

Ingredient

Carrot (diced)
Peas (Frozen)
Corn
Potatoes (Diced)

KG

0.310

0.310

0.310

0.310

Total Weight: 1.240

METHOD

1. Place Group 1 into mixing bowl.
2. Blend together on low speed for 5 minutes. Scrape down in between mixing.
3. Add Group 2 into the mix. Blend on low speed for about 1 minute or until vegetables are evenly distributed.
4. Let the mix stand for 5-10 minutes for full hydration.

Filling and Baking Procedure:

Deposit filling onto pre-cut rounds (12 cm diameter) of vegan suitable pastry.

Brush the edges with water. Fold over to form a semi-circle.

Pinch edges together to seal and form frills.

Wash with soy milk.

Oven temperature 230°C.