



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Vegetable Pastry Nuggets

## PUFF PASTRY (USING VEGETABLE PASTRY NUGGETS – HARD GRADE)

### OVERVIEW

White to off white coloured vegetable pastry margarine used 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
Vegetable Pastry Nuggets - Medium (3/4 paste)	1.500
<b>Total Weight:</b>	<b>4.625</b>

**Yield:** For 1/2 paste, reduce VEGETABLE PASTRY NUGGETS to 1.000kg. VEGETABLE PASTRY NUGGETS can be substituted in the above recipe with PASTRY GEMS.

### METHOD

1. Place water and colour in mixing bowl followed by flour and salt
2. Mix with dough hook approximately 45 seconds or until almost clear
3. Add VEGETABLE PASTRY NUGGETS and only just mix through
4. Do not over-mix the dough after adding the VEGETABLE PASTRY NUGGETS
5. Give 3 half turns, then rest
6. Give a further 2 half turns
7. Rest 15 minutes before rolling and at least 15 minutes before baking
8. Whilst resting the dough between turns, keep covered with a plastic sheet or damp cloth
9. Oven temperature 230°C