



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Vegetable Pastry Nuggets

PUFF PASTRY (USING VEGETABLE PASTRY NUGGETS – MEDIUM GRADE)

OVERVIEW

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
Total Weight:	4.625

Yield: For 1/4 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. Do not over mix the dough after adding VEGETABLE PASTRY NUGGETS
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. Whilst resting the dough between turns, keep covered with a plastic sheet or damp cloth
8. Oven temperature 230°C