



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Shortpaste Margarine

## SWEET SHORTEPASTE (USING SHORTEPASTE MARGARINE – MEDIUM GRADE)

### OVERVIEW

Animal/vegetable blend margarine for sweet shortpastes

### INGREDIENTS

#### Group 1

Ingredient	KG
Sugar	1.000
Shortpaste Margarine-Medium	2.000
Bakers Flour	2.000
<b>Total Weight:</b>	<b>5.000</b>

#### Group 2

Ingredient	KG
Water (Variable)	0.300
<b>Total Weight:</b>	<b>0.300</b>

### Group 3

#### Ingredient

Sponge Flour

Baking Powder

KG

1.000

0.025

**Total Weight:** 1.025

### METHOD

1. Use dough hook and low machine speed
2. Mix Group 1 to a paste before the addition of water
3. Ensure all the water is 'taken up' before final addition of flour
4. Where a less tender product is required (e.g. for large flans or custard tarts) the powder may be reduced