

Catering Shortcrust PASTRY MIX

Product Information

Description

A basic shortcrust pastry pre-mix suitable for savoury and sweet pies, tarts and flans.

Brand: Middleton Catering Mixes

Description: Catering Pastry Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0022

(Internal Code: P200F)



Shelf Life

Up to 3 days after baking

Portion Yields

3.5kg bag makes 87 x 57g (2oz) portions.

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

- ✓ Easy to use just add water
- ✓ Suitable for Vegetarians
- ✓ Suitable for Vegans

Nutritional Information

Nutritional Information	100g as sold	Per 57g portion as consumed
Energy (kJ)	1838	728
Energy (kcal)	437	173
Fat (g)	14.8	5.9
of which Saturates (g)	5.4	2.1
Carbohydrate (g)	68	27
of which Sugars (g)	0.5	0.2
Fibre (g)	3.4	1.3
Protein (g)	7.7	3.0
Salt (g)	1.3	0.5

Ingredients

WHEAT Flour (**WHEAT**, Calcium, Iron, Niacin, Thiamin), Vegetable Oil Blend (Palm & Rapeseed Oil), Raising Agents (E341(i), (E500(ii)), Salt.

May Contain: Egg, Milk, Soya

Allergens

For allergy advice see ingredients in “**bold**” and UPPERCASE

Cooking Instructions

Dry Mix	Water	Dough Portions 57g
1kg	440ml	25
Whole Bag 3.5kg	1540ml	87

1. Place the weighed out mix into the mixing bowl.
2. Select the beater mixing attachment.
3. On a slow speed blend in the water.
4. Mix for 1 minute on medium speed to form a smooth dough. **DO NOT OVERMIX.**
5. Turn out dough onto a floured surface. Roll out pastry to 1/8” thickness.

Baking Instructions

Bake at 204-216°C/420°F/Gas mark 6. Time as necessary for filling used.

TIP: For sweetened pastry, dissolve 60g granulated sugar in 440ml of water per 1kg of dry mix used.