

Shortcrust PASTRY MIX

Product Information

Description

A rich crumbly shortcrust pastry mix perfect for both sweet and savoury tarts, flans and pies. Try adding different types of fruit to make that healthy fruit pie.

Brand: Middleton Catering Mixes

Description: Shortcrust Pastry Mix

Pack Size: 3.5kg

Storage: Ambient

Order Code: CM0004

(Internal Code: P722)



Shelf Life

Up to 3 Days after baking

Portion Yields

3.5kg bag makes 79 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

Nutritional Information

Nutritional Information	100g as sold	Per 57g portion as consumed
Energy (kJ)	2073	911
Energy (kcal)	496	218
Fat (g)	26.3	11.6
of which Saturates (g)	12.0	5.3
Carbohydrate (g)	61	27
of which Sugars (g)	0.4	0.2
Fibre (g)	1.5	0.7
Protein (g)	4.1	1.8
Salt (g)	1.7	0.7

Ingredients

WHEAT Flour (**WHEAT** Calcium, Iron, Niacin, Thiamin), Maize Starch, Vegetable Oil Blend (Palm & Rapeseed Oil), Powdered Vegetable Fat (Palm Oil, Glucose Syrup, **MILK** Protein), Salt, Raising Agents (E341(i), E500(ii)).

May Contain: Egg, Soya

Allergens

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

Cooking Instructions

Dry Mix	Water	Dough Portions 57g
1kg	300g	22
Whole Bag 3.5kg	1050g	79

- 1) Place the required weight of dry mix into a mixing bowl.
- 2) Select beater 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) Roll out pastry to 1/8” thickness on a floured surface.

Baking Instructions

Bake at 204 - 216°C (440 – 420°F), Gas Mark 6.

Tip: For sweetened pastry, dissolve 2oz of sugar into 10fl oz. of water per 2lbs dry mix or dissolve 60g of sugar in 300g of water per 1kg of dry mix.