

## SPECIALTY CAKE, BISCUIT & PASTRY FLOUR, SPECIALTY FLOURS

### BASE & TOP PUFF PASTRY

Given the secret to an outstanding pie lies in the pastry, we wanted to share our recipe and techniques for achieving that perfect flaky texture! With pastry perfected, the fillings are the next best bit. Stay tuned for our pie filling ideas and in the meantime, check out the pastry recipe and steps.

### INGREDIENTS

INGREDIENTS	WEIGHT
Base Pastry	
GROUP 1	
Eagle Pie Flour	2.000kg
Salt	0.025kg
Pie Bottom Shortening	0.600kg
GROUP 2	
Water	0.900kg
Puff Pastry English Method	
GROUP 1	
Eagle Pastry Flour	2.000kg
Salt	0.025kg
Pastry Margarine	0.250kg
GROUP 2	
Water	1.100kg
GROUP 3	
Pastry Gems	1.250kg

### METHOD

#### BASE PASTRY METHOD

##### STEP 1

Place group one into a spiral mixer and crumb together.

##### STEP 2

Add group 2 and bring together to form a dough.

##### STEP 3

Remove the dough from the mixer and form a block.

**STEP 4**

Allow dough to rest before use.

**STEP 5**

Roll out to desired thickness.

**PUFF PASTRY  
ENGLISH METHOD****STEP 1**

Place group one into a spiral mixer and crumb together.

**STEP 2**

Add group 2 and mix to form a dough.

**STEP 3**

Shape the dough into a block and allow to rest.

**STEP 4**

Roll the dough through a pastry and break into a large rectangle.

**STEP 5**

Make 2 half turns – Make sure you give the dough a 15 minute rest period between each fold.

- Cover 2/3 of the dough with the Perfex Ready Bits or pastry gems
- Fold the uncovered third over the centre
- Fold the remaining third over the top
- Repeat one more time

**STEP 6**

Make 2 full turns – resting the dough for 15 minutes between each fold.

- Roll through pastry brake
- Fold ¼ of dough into the centre
- Fold other quarter into the centre
- Fold 2 halves together
- Repeat one more time

