Savoury shortcrust pastry

NZBK-079 · Bakery Foundations · About 1.1 kg

INGREDIENTS

650 g plain flour

330 g cold butter

8 g salt

130–160 mL cold water



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Rub butter into flour and salt to coarse crumbs.
2. Mix in just enough water to bind.
3. Flatten, wrap and chill for at least 30 min.
4. Roll cold and bake as specified in the pie or tart recipe.

ALLERGEN CHECK

Wheat, milk

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-079-savoury-shortcrust-pastry