Sweet shortcrust pastry

NZBK-080 · Bakery Foundations · About 760 g

INGREDIENTS

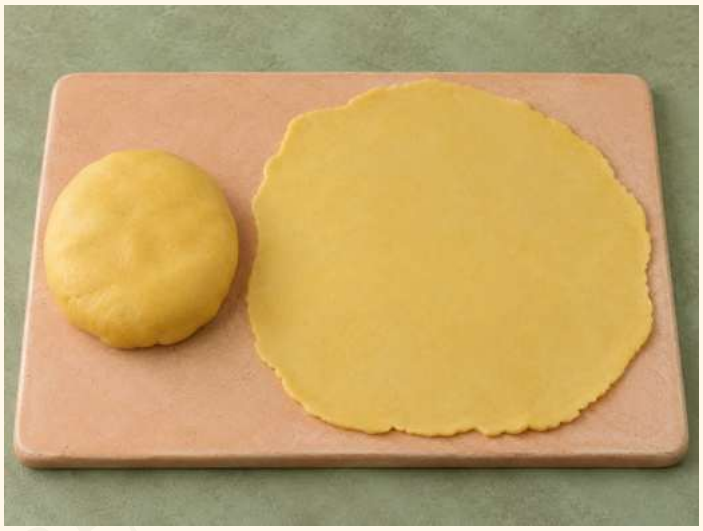
400 g plain flour

215 g cold butter

105 g icing sugar

1 egg

10–20 mL cold water if needed



Illustrative serving; not a photographed kitchen test.

PREPARATION

1. Rub butter into flour and sugar, add egg and enough water to bind.
2. Flatten and chill 45 min before rolling.
3. Bake according to the linked tart or pie recipe.

ALLERGEN CHECK

Wheat, milk, egg

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-080-sweet-shortcrust-pastry

MENUNIO PL