



Shortmax

Puffmax



SHORTMAX SHORT MARGARINE



PUFFMAX PASTRY MARGARINE

Ingredients

- 400g Plain Flour
- 30g Milk Powder
- 5g Baking Powder
- 300g Shortmax Margarine**
- 140g Water
- 15g Salt

Directions

Combine all dry ingredients and mix to incorporate evenly. Add **Shortmax** and mix until it forms breadcrumbs. Incorporate water and mix until a dough forms. Rest, in a tub lined with MOI canola spray, spray the surface and place a lid or cover on top so the surface doesn't oxidise.

650g Puffmax Pastry Margarine (B)

In the meantime, create "butter" block with **Puffmax (B)**. Place the blocks in between pieces of greaseproof paper and roll through the sheeter to merge them together, you will need to mould it to get it as rectangular as possible.

- 1000g Bakers Flour
- 100g Puffmax Pastry Margarine (A)**
- 10g Salt
- 450g Water
- 100g Buttermilk

Combine flour and salt in dough mixer to incorporate the salt evenly. Stream in liquids. As the mix begins to form a dough, add the **Puffmax (A)** and evenly incorporate. Block up, and rest dough for 30 minutes minimum.

Lamination:

Using the English Method, in 2 stages perform the following turns;

1. Incase
2. Book fold
3. Single
4. Rest for 30 mins
5. Repeat steps 2,3,4
6. Roll out

Meat Pie

Puffmax



PUFFMAX PASTRY MARGARINE

Traditional pastry pieces that deliver excellent plasticity, for the manufacture of puff and flaky pastry. Recommended uses - pies, sausage rolls, apple turnovers and other sweet and savoury puff pastries. Available in medium, hard and extra hard.

Ingredients

1000g	Chuck Steak
300g	Mushrooms
2	Onions
3	Garlic
300g	Port
200g	Beefstock
25g	Colflow
15g	Salt
15g	Pepper

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With a proven baked through butter flavour, Shortmax adds that extra stamp of quality to all your short and sweet pastry lines. Ideal for pie and quiche bases. Available in 15kg tropical grade.

Directions

Brown beef in oil and season. Add onion and garlic and allow to sweat for 3 min. Add mushrooms, season. Add port, and reduce by a third. Add stock and let simmer for 30-45mins until meat is tender. Check seasoning, then cool down (quickest way is in a gastro, with plastic to surface).

Once you have encased your pie tins with the Savoury pastry, fill with the pie mix and roll the puff over the top, cut, seal and egg wash ready for the oven. Don't forget to make a hole in the lid to admit steam during the baking.

Bake in an oven at 200 degrees for 30mins then 180 for 15mins. You are looking for a golden colour on the top and the base. Continue to bake until you reach this stage.