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Pie Bottom Shortening

This quantity is suitable for a 20 litre bowl.

| GROUP | GRAMS | INGREDIENTS | METHOD |
|-------|--------------------------|--|--|
| 1 | 2000 60 50 1000 | Bakers Flour Salt Milk Powder Duo Vegetable Shortening | Use dough hook and low machine speed. Rub together group 1 until shortening is well distributed. |
| 2 | 1700 | Water (Variable) | Add Group 2 and clear. |
| 3 | 2000 50 | Sponge Flour Baking Powder | Add Group 3 and mix to a clear smooth dough. |
| | 6760 | TOTAL WEIGHT | |

Baking - 230°C

Points of Importance

1. This dough does not require any turns and can be used straight from the machine.
2. This dough will feel tighter than normal pie bottom (don't try and make it as wet as you normally would).
3. Soft flour will improve the eating quality.
4. The key to good pie bottom mixing is to stop gluten development, so ensure group 1 is thoroughly mixed to a crumbly consistency.

Usage Advantages

1. Excellent performance during rolling - can be rolled thinner.
2. Great side wall structure.
3. Superior Bake and reheat properties.
4. Clean non-greasy mouth feel.



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