



Food For Thought Recipe and Allergen Card

Shortcrust Pastry

100 Portions

Ingredient	Hannah Product Code	Quantity
Plain white flour	D200205	3x 1.5kg
Kerrymaid soft spread	C000261	1.5 kg
Free range eggs	C000350	5
Salt		1 tsp
Cold water		

RECIPE METHOD – ALLERGENS

1. In a planetary mixer, with the beater attachment, add the **flour**, salt and **margarine** and mix slowly until a mixture which resembles breadcrumbs is achieved
2. In a separate bowl beat the **eggs** well and add to the mixer with the machine running
3. Once the **eggs** are mixed slowly add the water, with the machine running, until a soft, but not dry or sticky dough is achieved DO NOT OVER MIX
4. Wrap the mixture in cling film and chill for 1 hour, or until needed
5. Roll out onto a surface lightly dusted with **flour** and use as required

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...