



Shortbread

Ingredient	10 Portions	50 Portions	100 Portions
Plain white flour	450g	2.25kg	4.5kg
Kerrymaid soft spread	150g	750g	1.5 kg
Free range eggs	1	2	5
Salt	pinch	pinch	1 tsp
Cold water			

Key Points

Similar to shortbread pastry recipe it is best to take this dough out of the mixer just as it starts to come together.

Method

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

Allergens Wheat, Milk, Eggs