

# Pork Pies with Rye using IREKS LIGHT RYE BREAD MIX



Recipe for 18 pieces

**Hot water crust pastry:**

Wheat flour	0.500 kg
IREKS LIGHT RYE BREAD MIX	0.500 kg
Shortening	0.400 kg

<u>Water (boiling)</u>	<u>0.450 kg</u>
Total weight	1.850 kg

Mixing time: 2 minutes, spiral mixer

Dough temperature: 78° C

Instructions for use: Mix the ingredients, apart from the boiling water, into streusel. Add the boiling water during the mixing process.

**Pork filling:**

Shoulder of pork, diced	1.000 kg
Mustard seeds	0.020 kg
Miso paste	0.010 kg
Cloves, ground	0.005 kg
Caraway, ground	0.005 kg
<u>White pepper, ground</u>	<u>0.005 kg</u>
Total weight	1.045 kg

- Instructions for use: Mix the ingredients of the pork filling for 2 minutes until smooth. Divide the hot water crust pastry between the tins and fill with the pork filling. For the lid, roll the hot water crust pastry out to a thickness of 3 mm and cut according to the tins. Wash the rims with egg and press the lid firmly onto the filling. Subsequently, bake until golden-brown.
- Baking temperature: 200° C
- Baking time: 20 minutes