

# 100 %\* Spelt and Rarebit Pies

## using SPELT & HONEY

\*based on milled grain products



Recipe for 18 pieces

**Short pastry:**

SPELT & HONEY	1.000 kg
Shortening	0.250 kg
Butter, unsalted	0.200 kg

<u>Water (cold), approx.</u>	<u>0.250 kg</u>
Total weight	1.700 kg

Mixing time: 3 minutes

Dough temperature: 16° C

Bulk fermentation time: 20 minutes

Instructions for use: Mix all the ingredients, apart from the water, into streusel. Subsequently, add the water until a smooth dough is obtained and allow to rest.

**Cheese filling:**

Potato flakes	0.100 kg
Water, hot, approx.	0.120 kg
Cheddar, mature, grated	0.140 kg
Onions, finely diced	0.200 kg
Spring onions, chopped	0.030 kg
Spices (salt + pepper)	0.005 kg
Miso paste	0.002 kg

Swelling time: 20 minutes

Instructions for use: Mix the potato flakes with hot water until smooth and add the cheddar. Then mix the other ingredients under and allow the cheese filling to swell.

**Topping:**

Cheese filling	0.300 kg
Egg yolk	0.080 kg
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Total weight	0.380 kg

Instructions for use: Divide the short pastry between the tins and fill with half of the cheese filling. For the topping, mix the other half of the cheese filling with the egg yolk until smooth, subsequently put the cheese filling evenly on top and bake.

Baking temperature: 180° C

Baking time: approx. 20 minutes