

Sweet Malt Mince Pies

using IREKS DONKER BREAD MIX



Recipe for 36 pieces

Short pastry:

Wheat flour	1.500 kg
IREKS DONKER BREAD MIX	0.500 kg
Margarine	1.300 kg
Sugar	0.640 kg
Whole egg	0.100 kg
Total weight	4.040 kg

Mixing time: 2 minutes, spiral mixer

Dough temperature: 21° C

Instructions for use: Mix the ingredients into a smooth dough.

Filling:

Ready-to-use mince pie filling	0.500 kg
Cranberry sauce	0.350 kg
California prunes, chopped	0.300 kg
Candied orange peel, soaked in boiling water	0.100 kg
Total weight	1.250 kg

Instructions for use: Mix the ingredients for 2 minutes until smooth.

Instructions for use: Divide the short pastry between the tins and fill with the filling. For the lid, roll the short pastry out to a thickness of 2 mm and cut to correspond 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: 15 minutes