

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019038
Revision:	5
Revision Date:	04/09/2020
Created By:	4093
Document reviewed	

10000027 - Shortbread Mix - TIS

Product Name: SHORTBREAD MIX

Ref Number: 10000027

Pack Size: 12.5kg

Product Information: Easy-to-use mix, simply add softened butter to produce melt-in-the-mouth shortbread that is extremely versatile and will hold up to 20% inclusions.

For recipe ideas visit www.macphie.com

Recipe: Standard Recipe Kg

1.000Kg Shortbread Mix

0.400Kg Softened Butter

Method:

1. Place Shortbread Mix and softened butter into a machine bowl fitted with a paddle.
2. Mix on slow speed until a stiff dough is formed
3. Process as required.

Deposit Weights & Baking Times:

- Baking Temperatures Bake at 150°C/300°F (Fan Assisted 280°C/140°F)
- Petticoat tails 10mm deep, Bake for 40-45 minutes
- Fingers 15mm deep, bake for 60-70 minutes - Double-shortbread 5mm deep, Bake for 20-25 minutes

Notes:

Over-mixing leads to a softening of the dough and this may make the dough more difficult to handle