



SHORTCRUST PASTRY



Tested on model:
CDT-107E



Weight before cooking:
1.610 g
Weight after cooking:
1.180 g



Servings:
7 sheets



Recommended tray or
grill:
7 nonstick punched t.
GN 1/1 10 mm



Total time:
16'

| PHASE | | | | | | | | | |
|-------|--|----|------|----|-----|-----|---|-----|---|
| 1 | | 0% | 160° | 7' | --- | --- | L | YES | C |
| 2 | | 0% | 185° | 6' | --- | --- | H | YES | O |
| 3 | | | | | | | | | |
| 4 | | | | | | | | | |
| 5 | | | | | | | | | |
| 6 | | | | | | | | | |

INGREDIENTS

Frozen shortcrust pastry: 7 sheets
of 230 g each

PREPARATION

Defrost shortcrust pastry in the fridge the day before cooking.

Preheat the oven.

Keep the shortcrust pastry sheets out of the fridge for 30 minutes. After that lay the sheets on the trays and punch them evenly with a fork or with a dough punch roller.

Cook following the parameters.