

PASTRY INGREDIENTS

Core Ingredients

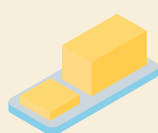
FLOUR



Forms gluten for the structure of pastries

- All purpose flour, medium protein content of 9% to 10.5%

FATS



Lubricate and tenderise the dough

- **Butter:** Adds flavour and richness, low melting point, difficult to handle
- **Margarine:** Stable at room temperature, does not melt easily
- **Shortening:** Solid at room temperature, easy to handle

LIQUID



Turns to steam during baking, helps leaven pastry

- Water, milk, juice

SUPPLEMENTARY INGREDIENTS

These three ingredients help to produce flavour and variety

EGGS



Improve the flakiness or crumbly texture

SALT



Enhances the taste and flavour

SUGAR



Influences crust colour and flavour

Anchor Products that go well with these:



Anchor Butter Sheet



Anchor Whipping Cream



Anchor Unsalted Butter

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