



EOI Sweet breakfast pie

The
trusted
choice.

Pastry Shell

Group	Grams	Ingredients	Method
1	1000 2000 1500	Sugar EOI Gilt, EOI Pride Or EOI Shortex Bakers flour	Use dough hook on low speed to mix Group 1 together to form a smooth paste.
2	300	Water	Add to Group 1 and mix well until clear, smooth and soft.
3	1500 25	Sponge flour Baking powder	Add to Groups 1 and 2, mix until a thoroughly clear, smooth dough is formed.
	6325	Total weight	

Baking

190°C, variable baking times will be required depending on thickness of dough and size of individual units.

Make up Procedure

Place into 100mm pie foils or tins.
Blind bake shells and allow cooling before adding the filling.

Recipe uses:

EOI Gilt, EOI Pride Or EOI Shortex



Filling

Group	Grams	Ingredients	Method
1	70 30 70	Natural greek yogurt Cereal (muesli etc.) Fresh fruit	Place the Yogurt in first followed by your cereal and then your choice of fresh fruit.
	170	Total weight	

Points of Importance

Be creative with your fillings and toppings.
Glaze the fruit for best finishing, keeping and quality.