

# EGG PIE SPECIAL

## OVERVIEW

03-019

## INGREDIENTS

### Group 1

| Ingredient               | KG    | %      |
|--------------------------|-------|--------|
| All Purpose Flour        | 0.500 | 100.00 |
| Sugar                    | 0.050 | 10.00  |
| Salt                     | 0.005 | 1.00   |
| BAKELS MARGARINE SPECIAL | 0.235 | 47.00  |
| Cold water               | 0.085 | 17.00  |
| Total Weight:            |       | 0.875  |

### Group 2

| Ingredient      | KG    | %     |
|-----------------|-------|-------|
| Whole Eggs      | 0.100 | -     |
| Refined Sugar   | 0.250 | -     |
| Condensed Milk  | 0.225 | -     |
| Evaporated Milk | 0.225 | -     |
| Total Weight:   |       | 0.800 |

### Group 3

| Ingredient    | KG    | %     |
|---------------|-------|-------|
| Egg white     | 0.500 | -     |
| Refined Sugar | 0.250 | -     |
| Total Weight: |       | 0.750 |

### Group 4

| Ingredient    | KG    | %     |
|---------------|-------|-------|
| Brown Sugar   | 0.125 | -     |
| Water         | 0.125 | -     |
| Total Weight: |       | 0.250 |

Yield: 1 pie

## METHOD

How to do it:

Crust:

1. Mix flour, sugar and salt.
2. Cut-in Bakels Margarine Special until particles are pea-sized.
3. Add cold water gradually to moisten all the flour.
4. Form into a ball, then roll dough into ¼ inch thick circle.
5. Fit pastry in an 8" pie plate.
6. Pour custard filling, then bake at 122°C for 45-60 minutes.
7. Pipe or spread meringue on top of pie then bake for 2 more minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Pastries, Pies



## FINISHED PRODUCT

Pie

8. Pour caramel syrup over the baked pie.

Custard Filling:

1. Combine all custard ingredients. Set aside.

Meringue:

1. Whip egg white and sugar until fluffy.

Caramel Syrup:

1. Heat sugar and water until solution thickens.