AP Potato Flake Recipe

INGREDIENTS

Stage 1		
Water Hot 80ºC		6.000L
105804	Cake Margarine	0.300kg
Stage 2		
160042	Potato Flake	1.100kg
Stage 3		
106317	Skim Milk Powder	0.050kg
105737	Instant Gel It	0.050kg
106007	Caster Sugar	0.005kg
100224	Salt	0.020kg
105666	White pepper	0.005kg

METHOD

1. Using a paddle place stage 1 ingredients into mixing bowl.
2. Add stage 2 into the bowl.
3. In a separate bowl mix stage 3 ingredients together then add to mixing bowl.
4. Mix on 1st speed for 1 minute, then scrape down bowl.
5. Mix on 2nd speed for 2 – 3 minutes
6. Allow the potato mix to cool for 30 – 40 minutes before piping on top of pie. This is necessary to allow all ingredients to fully hydrate and maximise functionality.



Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.