

THE DALESMAN SAVOURY RANGE



Pasty Perfect

the very best for pasties and bridies

Cornish Pasty Mix

A traditional peppery flavour with added carrots, leeks and onions

Corned Beef & Potato Pasty Mix

A savoury mix with onion and potato pieces.

Cheese & Onion Pasty Mix

A complete cheese and onion mix with distinctive cheddar cheese flavour.

Bombay Potato Pasty Mix

A complete mix with black pepper, cumin, coriander and ginger. Suitable for vegetarians.

Key Product Information

- Developed to prevent boil out of filling
- Freeze thaw stable
- Just add water and meat where required
- All the above products are suitable for the manufacture of bridies

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Recipes for Pasty Mix



Ingredients	CORNISH PASTY Kg	CORNED BEEF & POTATO PASTY Kg
Boiling Water	2.725	2.725
Minced Beef	1.135	-
Corned Beef	-	1.135
Pasty Mix	0.680	0.680
Totals	4.540	4.540

Method

- 1 Stir the Pasty Mix into the boiling water.
- 2 Allow to stand for at least 2 hours to allow the vegetables to rehydrate.
- 3 Mix in minced beef/corned beef as applicable.
- 4 Fill into pastry and bake off at 425°F / 220°C for 30-35 mins.

Ingredients	CHEESE & ONION PASTY Kg
Cold Water	2.720
Pasty Mix	1.820
Totals	4.540

Method

- 1 Mix together the Dalesman Supreme Cheese & Onion Pasty Mix and cold water.
- 2 Leave to stand for 30 mins to fully rehydrate.
- 3 Fill into pastry and bake off at 425°F / 220°C for 30-35 mins.

Ingredients	BOMBAY POTATO Kg
Boiling Water	3.405
Pasty Mix	1.135
Totals	4.540

Method

- 1 Stir the Bombay Potato Pasty Mix into the boiling water.
- 2 Leave to stand for approx 2 hours to allow the vegetables to rehydrate.
- 3 Fill into pastry and bake off at 425°F / 220°C for 30-35 mins.

THIS INFORMATION IS GIVEN AS A GUIDE ONLY. NO GUARANTEES ARE ASSUMED OR IMPLIED

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