

GLUTEN FREE PASTRY

INGREDIENTS

Group 1

Ingredient

GLUTEN FREE PASTRY MIX

Butter

Group 2

Ingredient

Eggs

Water (variable)

METHOD

Blend Group 1 together on low speed using a dough hook until a fine crumb forms. Mix Group 2 together then add to crumbed mix. Mix thoroughly. Blend Group 1 together on low speed using a dough hook until a fine crumb forms Mix Group 2 together and then add to Group 1. Mix thoroughly until dough is mixed. Chill in fridge overnight for best sheeting qualities For Pie base sheet out without giving any turns Pie top pastry give 1 book turn then sheet out.



CATEGORY

Gluten Free

	KG
	2.500
	0.500
Total Weight:	3.000

	KG
	0.275
	0.950
Total Weight:	1.225