

GLUTEN FREE PASTRY

INGREDIENTS

Group 1

Ingredient	KG
GLUTEN FREE PASTRY MIX	2.500
Butter	0.500
Total Weight:	3.000

Group 2

Ingredient	KG
Eggs	0.275
Water (variable)	0.950
Total Weight:	1.225

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