



Gluten Free -

Pastry -

Pies and Savoury -

**Recipe No:**

**R749 - R749a**

## **GLUTEN FREE PASTRY**

USING BAKELS GLUTEN FREE PASTRY MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS GLUTEN FREE HEALTH PASTRY MIX	2.500
	MORAH CAKE MEDIUM	0.900
2	Eggs	0.275
	Water (variable)	0.975
<b>Total Weight</b>		<b>4.650</b>

**Method:**

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

**Notes:**

- Use rice flour or corn flour for dusting.
- Cold fill recommended.