



Gluten Free -

Pastry -

Pies and Savoury -

Recipe No:

R749 - R749d

GLUTEN FREE SHORT CRUST 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
	Butter	1.000
2	Egg	0.550
	Water (variable)	0.500
Total Weight		4.550

Method:

1. Blend together Group 1 on low speed using a dough hook until a fine crumb forms.
2. Mix Group 2 together and add to crumbed mix. Mix thoroughly until dough is mixed.
3. Rest for 15 minutes before use. Store in refrigerator.
4. Bake at 190°-200°C for 20-25 minutes.

Notes:

Use rice flour or corn flour for dusting.

Cold fill recommended.