



Bread and Yeast Compounds -

Recipe No:

R749 - R749b

GLUTEN FREE PASTRY

USING BAKELS GLUTEN FREE HEALTH PASTRY MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS GLUTEN FREE HEALTH PASTRY MIX	2.500
	Butter	0.500
2	Eggs	0.275
	Water (variable)	0.950
Total Weight		4.225

- Method:**
1. Blend Group 1 together on low speed using a dough hook until a fine crumb forms.
 2. Mix Group 2 together then add to crumbed mix. Mix thoroughly.
 3. Blend Group 1 together on low speed using a dough hook until a fine crumb forms
 4. Mix Group 2 together and then add to Group 1. Mix thoroughly until dough is mixed.
 5. Chill in fridge overnight for best sheeting qualities
 6. 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.