

Gluten Free - Pastry, Biscuits & Slices

Recipe No:
R774 - R774j

MELTING MOMENTS

USING NZB LOW GLUTEN BREAD MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Butter	0.210	36.8%
	Sugar	0.090	15.8%
2	NZB LOW GLUTEN BREAD MIX	0.135	23.7%
	Ground Rice	0.135	23.7%

Total Weight	0.570
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Method:

1. Cream Group 1.
2. Add Group 2 and beat well.
3. Pipe out mixture in small portions on a greased tray.
4. Bake at 175°C for approximately 15 minutes.
5. When cool, sandwich with Raspberry Jam.

Notes: Recipe percentages are on total batter / mix weight (100%)