

# Gluten Free Puff Pastry

Faba Bean Flour V6000 is a high starch faba bean flour suitable for high quality sauces and bakery products where flour replacement is required for gluten free claims

Ingredients (Pastry)	%
Faba Bean Flour V6000	14.10
Maize Starch	11.40
Rice Flour	12.00
Water	22.20
Lecithin Emulpur SF	0.35
Xanthan Gum	0.55
NATIONAL™ T37	7.35
Butter	4.00
Sugar	1.40
Laminating Fat	26.00
Salt	0.20
Ingredients (Glaze)	%
Faba Bean Flour V6000	25.00
Water	75.00

## Preparation:

1. Mix all powders in a Kenwood bowl with dough hook on low speed for 30 seconds, add softened butter and turn speed up to 3 for 30 seconds
2. Add water and continue to mix on speed 3 for 4 minutes until a soft homogenous dough is formed
3. Sheet out the laminating fat to 7mm
4. Sheet out the dough until 6mm and perform 3 single laminations and on the final lamination roll

