

Gluten Free Savoury Short Crust 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	%
Faba Bean Flour V6000	10.00
HEMOCRAFT® Create GF 20	23.50
Vegetable shortening	20.00
Water	13.80
FARINA™	12.60
HI-MAIZE® 260	7.00
NATIONAL™ T37	4.00
MAIZE starch	3.50
NOVATION® 4600	3.00
NOVATION® 2560	2.40
Salt	0.20

Preparation:

1. Weigh out all dry ingredients into a sealable pouch to make a flour and starch blend.
2. Weigh the vegetable shortening into a small bowl and keep chilled
3. Weigh water into a small measuring beaker
4. Add dry flour blend to the kitchen aid. On speed 1, add the vegetable shortening in small chunks.
5. Set to speed 2 and mix for 1-2 minutes until the mixture forms a sandy texture
6. Using speed 1, add the water slowly until the pastry comes together in a ball. Add more water if required, and record the added amount of water.
7. Cover the dough in cling film and refrigerate if not using immediately
8. Using the Rondo, form the pastry to 4mm thickness. Cut pastry into desired shape and mold into quiche base. Bake at 180C for 25 minutes

