





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
HOMECRAFT®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



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