

GLUTEN-FREE TARTELETTES

OVERVIEW

17-050

INGREDIENTS

Group Cake

Ingredient	KG	%
Gluten Free Pastry Mix	0.250	100.00
BAKELS DAIRY BLEND	0.050	20.00
Water	0.072	28.80
Eggs	0.050	20.00
Icing Sugar	0.125	50.00
APITO BUTTA VANILLA ESSENCE	0.005	2.00
Total Weight: 0.552		

Yield: 30 tartelettes

METHOD

How to do it:

Tartlettes:

1. Cream butter and icing sugar until light and fluffy.
2. Add Bakels gluten free pastry mix and mix together until it resembles fine bread crumbs.
3. Add eggs, water and Butta Vanilla Essence and mix to smooth stiff dough.
4. Rest for 15 minutes in refrigerator before use.
5. Roll using dough sheeter.
6. Cut using desired cookie cutters. (15-18g approx.)
7. Place in an empty cupcake tins and bake for 8-10 minutes.
8. Set aside.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet



FINISHED PRODUCT

Tart