



Gluten-free Short Pastry using SINGLUPAN

1.) Short pastry:

SINGLUPAN	1.000 kg
Sugar	0.430 kg
Margarine	0.640 kg
Water	0.100 kg
<hr/>	
Total weight	2.170 kg

2.) Base for quiche:

SINGLUPAN	1.000 kg
Margarine	0.640 kg
Sugar	0.070 kg
Salt	0.020 kg
Water	0.275 kg
<hr/>	
Total weight	2.005 kg

Mixing time: 3 – 5 minutes

Instructions for use: Roll out the dough approx. 3 mm and cut out as desired.

Baking temperature: 180 – 190° C

Baking time: 8 – 10 minutes