

Pie dough / Short dough Vegan

Dough #1:

White rice flour	90g
Potato starch	80 g
Tapioca starch	50 g
Soy flour	70 g
Vegan fat (soft)	200 g
Coconut oil	120 g
Citrus fibre	10 g
Locost bean gum	10 g

Method:

1. Mix starches in food processor
2. Blend oil, emul and gum
3. Melt vegan fat add to dry ingredients, blend in oil emulsion.
4. Refrigerate

Dough #2:

Brown rice flour	94 g
Sweet rice flour	94 g
White rice flour	94 g
Tapioca starch	94 g
Xanthan gum	3.8 g
Sugar	45 g
Vegan fat (soft)	60 g
Coconut fat	60 g
Cold water	120 g

Method:

1. Mix flour and xanthan gum
2. Add fats till incorporated
3. Add water and mix like a pie dough.
4. Refrigerate
5. After dough 1 and dough 2 are cooled, combine in a mixer with a paddle attached.