



Hot water pastry

10 ounces of Juvela white flour mix
2 and 1/2 ounces of butter
One large egg
100 mls of water
Good pinch of salt

Method

Mix together the flour, salt and egg

Place the water and butter in a pan and heat until the butter has melted
Bring to the boil and pour into the flour mixture. Mix well

Bring together the mixture into a dough, divide it into three parts, and roll out each part individually.

Cut to the required shape and size for the recipe being used



This recipe has been brought to you by The Cream Of Tartar Company Limited

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