



**Pastry. Short Crust without Raising Agents
for Blind Baked Cases**

This pastry is used for making Blind Pastry Cases, to prevent the pastry rising in the tin and reducing the space available for the fillings.

Recipe

8 ounces of Juvela White Flour Mix
2 tea spoons of Xanthan Gum
3 ounces of butter
One Egg (Beaten)
4-5 Table spoons of Water

As this pastry isn't suitable for normal use the following modification is suggested

Rub the butter into the flour, and Xanthan Gum. Split the mix into two portions of approx 6 ounces, Reserve one half for later use. To the first half add half the egg and water mix. and. form into a ball by hand. Knead for about a minute. It is then ready to use in Custard tarts and lemon meringue pies (qv)

Divide the pastry into two. Roll out the pastry thinly and cut a disc the size of a dinner plate from it Feed this disc into a 6 inch loose bottomed cake tin, making sure all the surface is covered

Bake middle/bottom of oven at Mark 4 for about half an hour until well set. May be frozen if not required immediately

Return the second half of the mix to the mixer, and add 1/4 of a level teaspoon of bicarbonate of soda, and 1/4 of a level teaspoon of cream of Tartar. Mix well, then add the rest of the egg and water. Form into a ball by hand and use for recipes calling for short crust pastry (e.g Tarts and Chorley cakes etc)



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

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