



Short Crust Pastry

8 ounces of Juvela Flour mix
½ teaspoon of bicarbonate of soda
½ teaspoon of cream of tartar
3 ounces of butter (Cold from fridge)
2 teaspoons of EnerG Xanthan gum
1 medium egg (Beaten)
4 tablespoons of water

Method

Rub the butter into the dry ingredients, gently, but don't mix until the breadcrumb stage- The mix should be fairly lumpy similar to rough puff pastry.

At this stage, add the beaten egg and the water to make handleable dough.

Roll out and use for tarts or pie crust. The pastry should rise in layers in the oven.



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

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