



We've tried various shortcrust pastry recipes over the years with varying degrees of success. This has to be the best so far.

The flour mix makes 1kg, so you won't need all of it unless you are cooking for 20 folk. But it will keep well in a sealed box.

Gluten Free Flour Mix:-

Ingredients:-

700g of White Rice Flour

200g of Potato Flour

100g of Tapioca Flour

Method:-

(1) Mix everything together.

(2) Store what you don't need in an airtight box.

Pastry Mix

Ingredients:-

225g of Gluten free Flour Mix (See above)

A pinch of Baking Powder (Gluten free)

1 Tsp of Xanthan Gum

2 Pinches of Salt
110g of Margarine
1 Medium Egg, beaten
Cold Water

Method:-

- (1) In a large bowl add the Flour mix, Baking Powder, Xanthan Gum and Salt.
 - (2) Rub in the Margarine until it resembles breadcrumbs.
 - (3) Stir in the Egg.
- Add the Water a little at a time and knead thoroughly until soft.
- (4) Roll out and use.