



Sue often experiments with Pasty. We have Xantham Gum in the cupboard but we really aren't keen on the 'Soapy' taste it sometimes imparts. The Egg in this recipe seems to kill the odd Xantham Gum taste. This recipe is as good as any home made pastry with standard flour as far as I'm concern.

Ingredients:-

220g Gluten Free self raising Flour
110g Tapioca flour
85g Margarine
85g Lard
1 tsp Xantham Gum
1 Egg beaten
80 ml cold water
Salt to season

Method:-

- (1) Combine all the ingredients in to a dough and kneed well.
- (2) Cover with foil or film and cool in the fridge of at least 30 minutes.
- (3) Roll out on a board.
- (4) Use the board to slide the pastry over to top of your pre-cooked pie filling.
- (6) Brush with Milk.
- (7) Cook at 180C for 30 to 45 minutes until browned to your liking.

I had no part in this dish apart from the silly flowers on the top. Oh and eating the pie and really enjoying it!