

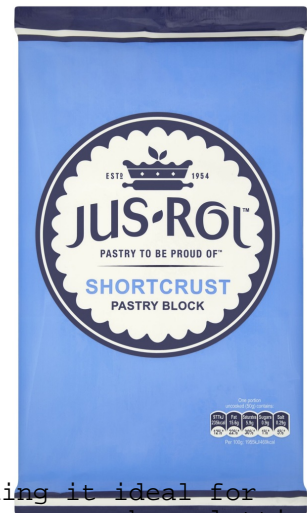
A461 Jus Rol Shortcrust Pastry



Pack Size: 1x1.5kg

Number of Portions: 0.000

Details: Jus Rol Shortcrust Pastry is a delicious and convenient way to create a range of delicious sweet and savoury dishes. It is made with simple, high quality ingredients, including wheat flour, vegetable fat and salt, and is suitable for vegetarians. This pastry has a delicate, crumbly texture, and is easy to roll out and shape, making it ideal for pies, tarts and quiches. It can also be used for decorative purposes, such as lattice



Ingredients: WHEAT flour, vegetable oils and fats (palm, rapeseed), water, sugar, salt, emulsifier (mono- and diglycerides of fatty acids), flour treatment agent (ascorbic acid).

Preparation: Ensure the pastry is thoroughly defrosted before use.

1. Remove required amount of blocks from outer packaging and defrost at room temperature for at least 2½ hours before use. Alternatively, defrost overnight in a refrigerator and then stand at room temperature for at least 1 hour before use.
2. After defrosting the pastry should be cool and flexible.

Allergen Information

Contains:

Gluten, Palm Oil

Free from:

Celery, Crustaceans, Eggs, Fish, GM, Lupin, Molluscs, Mustard, Tree Nuts, Milk, Peanuts, Sesame Seeds, Sulphur Dioxide, Soyabeans

Suitable for:

Vegetarians, Vegans

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