



Spelt Pastry Range – Spelt Puff Pastry and Spelt Shortcrust Pastry

The release of our brand new **Spelt Wholemeal Butter Puff Pastry** and **Spelt Wholemeal Shortcrust Pastry** meets the ‘knead’ of increasingly health-conscious eaters and bakers who are keen to enjoy a natural and nutritious product, without depriving themselves of indulgent pie, tart and quiche treats.

Our new Spelt Pastry range includes two styles, a Spelt Wholemeal Puff Pastry and Spelt Wholemeal Shortcrust Pastry, both packaged ready for you to roll out and get baking!

Our new Spelt Pastry options don’t compromise on flavour or texture. You’ll love their light and flaky dough infused with a delicate nutty flavour. The Spelt grain, a nutritious ancient variety of wheat, is high in unique protein characteristics and vitamin B17, which means our new Spelt Pastry is packed with health benefits. And like all of our pastry products they contain:

No Artificial Colours . No Artificial Flavours . No Preservatives . No Additives

Discover our Spelt Pastry Recipes







Spelt Butter Puff Pastry



Ingredients

Butter (Cream (Milk)), Wholemeal Spelt Flour, White Spelt Flour, Water, Salt, Vinegar.

Contains Milk, Gluten (Spelt).

Pack size 375G

Contains one ready-rolled sheet: 27cm x 36cm.

One packet will make 1 large pie or 2 large tarts or 24 mini sausage rolls.

Uses

Pies, Sausage Rolls, Quiches, Tarts

Tip

For best results defrost in refrigerator until pliable. Once defrosted use within 24 hours. Store refrigerated after opening

Lightly dust pastry sheet and work surface with flour before cutting

For best results bake in a fan-forced oven at 200c (220c non-fan), for 10-15 minutes until risen, lower to 180c (200c non-fan) and continue until golden brown.

Spelt Shortcrust Pastry



Ingredients

Wholemeal Spelt Flour, Butter (Cream (Milk)), Sour Cream, (Milk) Salt.

Contains Milk, Gluten (Spelt).

Pack size 445G

Contains one ready-rolled sheet: 27cm x 48cm.

A packet will make one large pie or 2 medium tarts or 8 small tarts.

Uses

Pies, Sausage Rolls, Quiches, Tarts

Tip

For best results defrost in refrigerator until pliable. Once defrosted use within 24 hours. Store refrigerated after opening

Lightly dust pastry sheet and work surface with flour before cutting

For best results bake in a fan-forced oven at 190c (210c non-fan) until golden brown