

Pastry



CUK-M-217

From lids & pucks, blocks & shells to pastry mixes – we offer a range of gluten free pastry fit for all occasions.

Our pastry range features both mixes and ready to bake goods.



Pastry Pucks and Lids

Available as ready to bake components. Real butter and milk give our standard Gluten Free pastry pucks and lids an indulgent and high-quality taste. They are individually quick frozen when raw and once cooked, have a smooth texture and rich, freshly-baked flavour.

Ready to bake: 4kg - 10kg pack size, 40g-400g unit size, shortcrust/ruff-puff/sweet, raw, frozen
Claims: gluten-free, vegetarian, vegan alternative available



Pastry Blocks

Available as a ready to bake component. Real butter and milk ensures our standard Gluten Free pastry has an indulgent and high-quality taste. Available frozen in a ready to roll block format.

Ready to Bake: 4kg pack size, 1kg unit size, shortcrust/ruff-puff/sweet, raw, frozen
Claims: gluten-free, vegetarian, vegan alternative available



Shortcrust Pastry Mix

Available as mix. Our pastry mix is perfect for quiches or pies alike; this pastry mix makes a smooth and crisp Shortcrust pastry. This mixture is super versatile: just add icing sugar to the mix to sweeten it - making it ideal for sweet pies and tarts. Create a Ruff Puff pastry mix and you can even make a delicious gluten free Beef Wellington.

Ready to Bake: 1KG of mix makes approx. 12 individual pies or 18 individual quiches
Claims: gluten-free, vegetarian, vegan alternative available



Mini Pastry Cases

Available as ready to bake components. Real butter and milk ensures our standard Gluten Free pastry has an indulgent and high-quality taste.

Ready to Bake: Variety of sizes, raw, frozen
Claims: gluten-free, vegetarian, vegan alternative available