

Tomato and Celery Straws

Ingredients

240g Juvela Low Protein Mix

120g margarine

120g celery, grated

½ teaspoon celery salt

1 teaspoon tomato ketchup

3 teaspoons cold water

Oven temperature: 230°C/ 450°C/Gas Mark 8

Method

1. Place the low protein mix in a bowl and rub in the margarine to resemble breadcrumbs.
2. Stir in the celery, celery salt, tomato ketchup and sufficient cold water to produce a soft dough.
3. Knead lightly until smooth, and then roll out into two rectangles (½cm or ¼”) thick on a surface lightly dusted with low protein mix.
4. Cut into narrow strips and place on a greased baking sheet.
5. Bake in a preheated oven for 10-15 minutes until firm to the touch.

This recipe was provided by Juvela