



Recipe Author Kraft Foods: Vegemite - 1988
Posted By Ruth McEwin
Serves Makes two large flan casings or six small flans

Vegemite Shortcrust Pastry

Ingredients

Amount	Ingredient	Preparation	Substitute
125gm	Butter	Roughly chopped	Nil
3 Teaspsns	Vegemite	Heaped	Nil
1.5 Cups	Plain Flour		Could try a gluten free flour
1	Egg		Nil
1-2 Tblspn	Water	Use enough the get pastry to correct consistency	☺

Method

1. Combine butter vegemite and flour in a food processor or thermomix
2. Add egg and use intermittent setting to combine to form a ball-adding water as/if needed.
3. Form into a ball and wrap in cling wrap then refrigerate for at least 30 minutes.
4. Roll out and line floured pie/flan dish.

Recipe History

Found in the file of recipes inherited by Webchef from a friend. It is in a magazine pull-out for a magazine. The magazine could not be identified but Kraft asked for vegemite recipes and the closing date for entries was 26/2/1988.

For the taste test I made a spinach and ham quiche and it was yummy. Would like next time to try some cheese and vegemite pastry biscuits.

