

## Traditional Gluten Free Gravy

Our Traditional Gluten Free Gravy is made with corn starch, making it ideal for celiacs.

### Method

#### Ingredients

- |   |   | %           | Example Batch (g) |
|---|---|-------------|-------------------|
| 1 | TRADITIONAL GLUTEN FREE GRAVY MIX 1KG PACK, SJ# SE41875 | 10.0%       | 100               |
| 2 | WATER   | 90.0%       | 900               |
|   |   | <b>100%</b> | <b>1,000</b>      |
- 1 Place the water into a pot
  - 2 Stir in the mix whilst bringing to the boil
  - 3 Boil until Boil for 3-4 minutes until thick



### Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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