

## Recipe

### Mexican paste

454 g Icing sugar

6 x 5 ml teaspoons Gum Tragacanth

60 mls cold water

1 x 5 ml teaspoon vegetable shortening

2 x 5 ml Merri white / Dried egg white or meringue powder

- Mix together the icing sugar, Merri white and Gum tragacanth
- Add the water and knead to form a soft pliable paste adding the vegetable shortening and kneading until the paste looks whiter and becomes stretchy.
- Cut into portions and store in an airlock plastic bag.

The paste can be frozen and has a shelf life once used of 3-4 weeks without the need to refrigerate.

