

Feedback

Issue 18 Spring 2005

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NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW NEW

get ready to **tuck in**

Introducing the
NEW Gluten-Free
Savoury Biscuits
from JUVELA!

Bigger and better than before, these crunchy, cheese flavoured biscuits are the perfect snack! Delicious eaten straight from the box or dunked into dips. Great for kids' lunch boxes - stacked high with their favourite toppings. Ideal for a quick snack on the go or with cheese and a relaxing glass of wine!

Crisp and tasty, the JUVELA Gluten-Free Savoury Biscuits are the perfect all-rounder! As with the entire JUVELA Gluten-Free Range, the new Savoury Biscuits are available on prescription. They come in 150g packs and the PIP code for your pharmacist is: 310-7893.



Serving Suggestions
(see overleaf)

with **juvela**[®]

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Read on for the tasty topping ideas featured on the front, plus a host of fresh and funky ways of using the NEW Juvela Gluten-Free Savoury Biscuits...

Topping Ideas

- **Chicken & Sweetcorn** – combine chopped cooked chicken with sweetcorn and mayonnaise.
- **Feta & Sun-dried Tomato** – crumble feta cheese and combine with finely chopped sun-dried tomatoes.
- **Smoked Salmon & Cream Cheese** – spread each Savoury Biscuit generously with cream cheese, top with a slice of smoked salmon and sprinkle with fresh dill.



Thai Prawn Canapés – this impressive idea is so simple: place a dollop of fromage frais onto each biscuit, top with a prawn dipped in sweet chilli sauce* and thinly sliced red chillies (*shown top left*).

Savoury Crumble Toppings – crumble Savoury Biscuits into rough crumbs and mix with grated cheese and fresh chopped parsley. Use as a topping for your favourite pasta bake or vegetable gratin. (*recipes available*).



In addition to the new Savoury Biscuits, the Juvela Biscuit Range includes...

Crispbread

The JUVELA Gluten-Free Crispbread are similar in style to a Ryvita® crispbread. Ideal for packed lunches, picnics, or a quick snack, they can be topped with any number of sweet or savoury toppings. Try these delicious topping ideas:

- **Houmous, Avocado, & Sunblush Tomato** – spread a thick layer of houmous* onto each Crispbread. Top with slices of avocado and sunblush tomatoes.
- **Mascarpone & Parma Ham** – spread a thick layer of mascarpone onto each Crispbread. Top with slices of Parma ham and finish with roughly chopped grapes if desired.
- **Cottage Cheese, Rocket & Tomato** – place a small handful of fresh rocket leaves onto each Crispbread, top generously with natural cottage cheese and add roughly chopped cherry tomatoes.



For all ingredients marked with an asterisk () check in Coeliac UK's Food & Drink Directory for a suitable brand



Tea Biscuits

The JUVELA Gluten-Free Tea Biscuits are a gluten-free alternative to the popular Rich Tea Biscuit. Crisp and buttery, these biscuits are ideal for snacking or dunking. They can also be used in recipes to make a delicious treat. Simply crush down 1 packet of Tea Biscuits and...



For Cherry & Honey Crunch – in a pan, melt together 4 Topic® bars, chopped, 50g (2oz) butter, and 1tbsp honey over a gentle heat. Stir in 50g (2oz) finely chopped glacé cherries.

For Mars Bar Crunch - in a pan, melt together 2 standard size Mars® bars, chopped and 50g (2oz) butter over a gentle heat. Stir in 50g (2oz) chopped roasted hazelnuts.

Method for both - pour chosen melted mixture over the crushed biscuits and mix well. Press into a 15cm (6") square tin and cover with 150g (6oz) melted white chocolate* for Cherry & Honey Crunch or melted milk chocolate* for Mars Bar Crunch. Chill for 2 hours to set and then cut into slices or triangles.



Digestive Biscuits

The JUVELA Gluten-Free Digestive Biscuits have a delicious, crunchy bite and the added fibre provides a wholesome nutty flavour. They are delicious served plain or topped and are ideal for using as the base for a cheesecake – try this gorgeous recipe...



Strawberry & White Chocolate Cheesecake

INGREDIENTS

1 pack JUVELA Gluten-Free Digestives, crushed into crumbs
75g (3oz) butter
200g (8oz) white chocolate*
300g (12oz) full fat cream cheese
200g (8oz) fromage frais
200g (8oz) strawberries, roughly chopped
20cm (8") loose bottomed cake tin

METHOD

To make the base, melt the butter in a pan and stir in the crushed Digestives. Press into the base of the tin and leave to chill in the fridge whilst making the filling.

For the filling, melt the chocolate in a microwave, stirring occasionally and allow to cool slightly. Whisk together cream cheese and fromage frais until smooth. Add the melted chocolate and strawberries and mix well. Pour mixture over base and chill for 2 hours until set.



Sweet Biscuits

The JUVELA Gluten-Free Sweet Biscuits are a rich vanilla shortbread with a melt in the mouth texture. As with the Tea and Digestive, these biscuits are a real treat served as they are but here are a few ideas of how to make them extra special.



Dip, drizzle, coat, sprinkle or sandwich...

- Coat generously in melted white* dark* or milk chocolate* for an indulgent treat.
- Before the chocolate sets, sprinkle with desiccated coconut*, chopped nuts & raisins, or chocolate drops*.
- Once the chocolate has set, drizzle with contrasting chocolate (for example, dark on white or white on milk).
- Fun ideas for children could include making faces, initials or patterns with jelly tots* or coloured chocolate drops*.
- Try sandwiching them together with vanilla or chocolate buttercream for your very own custard creams or chocolate bourbons!



Snackers & Stackers - Toptastic Tasters for Children

Snacked, stacked and sandwiched – just a few cool ways of using your brand new JUVELA Gluten-Free Savoury Biscuits...



Pizza Snackers – place a thick slice of cheese onto each Savoury Biscuit, then a slice of pepperoni, and top with a dollop of tomato ketchup*

Hedgehog Snackers – spread a thick layer of cheese spread* eg. Dairylea® onto each Savoury Biscuit. Cut a thick slice of cucumber in half and cut out 4 triangles from the edge to make spikes! Cut out shapes from your favourite ingredients to make the hedgehog's face - we used peppers and olives.

Cheese & Ham Stackers – sandwich a thick slice of ham and 2 thick slices of cheese OR a thick slice of cheese and 2 thick slices of ham between 2 Savoury Biscuits.

Cream Cheese & Chive Sandwich – spread a thick layer of cream cheese with chives on to a Savoury Biscuit and sandwich together with a second Biscuit.

Lunchbag Give-Away!

To celebrate the launch of the new Savoury Biscuits, we're giving away 20 of these super-cool lunch bags. These funky bags, available in pink and blue, are mini coolbags with a separate section for your butties at the bottom!

Simply send in your name, age, address and whether you would like a pink or blue bag to:

JUVELA Lunchbag Give-Away, 100 Wavertree Boulevard, Liverpool L7 9PT.

The first 20 names we pull out of the bag will win a cool lunchbag and a packet of the new Savoury Biscuits to try. The next 100 names we pull out will be sent a packet of the the new Savoury Biscuits to munch on!



Do you have any coeliac friends who do not currently receive Feedback and would like to do so? Ask them to contact us by calling our Advice Line or e-mailing us so that we can ensure that they receive this issue and all future Feedback mailings.

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