

TERMS USED IN PASTRY MAKING

NAME: _____

DATE: _____

Match Column A with the correct meaning in Column B

Column A	Column B
Cut-in_____	1. the process of baking pastry without a filling.
Relax/Rest_____	2. refers to lightly coating a food in a dry ingredient example flour
Knead_____	3. to put air into something; example sieve flour to introduce air to it,
Roll and Fold_____	4. proteins found in wheat and other plants that acts as a holding substance in food example when kneading dumplings.
Gluten_____	5. adding fat to flour by rolling and folding to create layers in a pastry dough example puff pastry.
Aerate_____	6. the process of using the hands to work flour into a dough.
Dredge_____	7. A term used to describe the "resting" period for pastry dough to prevent shrinkage.
Bake-blind_____	8. to work fat and flour with knives or pastry blender until combined.