Name:_____ Gr:_____ Date:_____

Pastry Making

Section A - Read the steps listed below carefully. Next each with a number between 1-12 to signify the correct order taken to make short crust pastry.

1	2	3	4	5	6	7	8	9	10	11	12

____Rub the fat lightly into the flour with the fingertips or a pastry blender until the mixture looks like fine breadcrumbs.

____Roll out dough on the lightly floured surface, rolling from the center out in all directions, until the required size is reached.

____Sift the flour and salt into a bowl.

____Add the fat to the flour and cut into small pieces.

____Gather dough with your fingers and press gently to form a firm ball.

____Measure out dry ingredients

____Lift the pastry on a rolling pin or fold it into quarters to transfer it from the work top to the pie pan.

____Cover with saran wrap and place in the refrigerator to chill

____Cut fat into smaller pieces

____Add ice cold water a little at a time and mix it in until a stiff firm dough is formed, use fingertips

____Trim and flute edges.

____Remove dough from the refrigerator and lightly flour surface

Section B

Making the wrong decision generally results in failure. Match the pastry fault in Column A with its cause in Column B. Write the letter of the correct answer in the space provided.

Column A	Column B
i. _____ soggy pastry	a. Pastry not pricked
ii. _____ tough crust	b. Fat is at incorrect temperature
iii. _____ crust with blisters	c. Adding too little fat
iv. _____ crumbly crust	d. Adding a moist filling to the crust
	e. Adding too much fat

LIVEWORKSHEETS