

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
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_____ 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