

## Knowledge organiser spring term PASTRY



A good pastry is light and airy and fatty, but firm enough to support the weight of the filling. When making a shortcrust pastry, care must be taken to blend the fat and flour thoroughly before adding any liquid. This ensures that the flour granules are adequately coated with fat and less likely to develop gluten. On the other hand, overmixing results in long gluten strands that toughen the pastry. For sweet pastry good results are achieved by repeatedly rolling out a dough which is folded and re rolled spreading it with butter, and folding it to produce many thin layers

### Making pastry (except for choux)

1. All ingredients and equipment should be kept as cool as possible. (except for choux).- do not let the fat melt ( will result in a hard pastry dough).
2. Rolling out should be done gently - choux pastry is not rolled, it is usually spooned or piped
3. Rolling should be done in short, even strokes
4. Add the cold water a little at a time
5. Handle the mixture as little as possible
6. Wash hands under cold water to keep them cool.
7. Use finger tips only for rubbing in (the palms are the warmest part of the hand).



### Key vocabulary

Shortener

Fats

Vegetable fats

Plant fats

Crumbly

Flaky

Layers

Pliable

Chill