



Hospitality and Catering

Producing pastry dishes

Lesson 4

This course will show you how to prepare pastry using a variety of different methods, how to cook and finish pastry products to an excellent standard.





Greasing

Before baking we grease trays and pastry cases to make sure the pastry does not stick while it bakes. Use fat or vegetable oil.



Lining

This is the phrase we use to place rolled pastry into a pastry case. We 'line' the case with pastry.





Lining tips

Never pick up pastry with hands when lining. The pastry will break.





Lining tips

Roll the pastry around a rolling pin.

Unroll the pastry over the tin.





Lining tips

Gentle push in the pastry into the sides.

Cut off excess pastry with a knife.





Baking

Baking takes place between 180 to 230°C.

Lower temperatures are used for pastry items that are large and filled.

Higher temperatures used for smaller items that need to be crisp.





Cooling

Pastry products should be placed onto cooling racks using flat slices or spatulas. This helps hot moisture to escape and keeps the pastry dry.





Revision Activity 4

What does the term lining mean?