



Hospitality and Catering

# Producing pre-mixed/pre-made dough and traybake dishes

## Lesson 7

Understand how to prepare, handle, cook and serve various pre-mixed, pre-made dough and traybake products.





# Finishing methods

Most pre-made products will require some kind of finishing technique before it is ready to be served.





# Cutting and portioning

- Breads will need a bread knife to slice neatly
- Tray bakes will need even portions to be visible





# Dusting and dredging

- Danish pastries look more attractive with a light dusting of icing sugar
- Sponge cakes may have a heavier dredging of icing sugar







# Piping

- Sponges and muffins will look good with piped cream or butter cream for décor





# Glazing

- Tray bakes and some pastries will be glazed using icing sugar and water





# Healthier options

It is hard to alter the ingredients of pre-made product.

You can source healthier options from suppliers:

- Less salt
- Less fat
- Gluten free flours





# Revision Activity 7

**What finishing techniques should be performed on danish pastries?**