

## Pastry worksheet

<p>Suggest 5 different fillings that could be used in pasties. Explain how they would be prepared:</p> <p>1</p> <p>2</p> <p>3</p> <p>4</p> <p>5</p>	<p>Explain 3 vegetable dishes with these pasties for a healthy balanced lunch?</p> <ul style="list-style-type: none"> <li>•</li> <li>•</li> <li>•</li> </ul>
<p>Draw 4 different variations for this pastry recipe eg different shapes, pies, mini tarts, roll ups</p>	<p>What would be your top tips for making shortcrust pastry?</p> <ul style="list-style-type: none"> <li>•</li> <li>•</li> </ul>
<p>What safety and quality precautions need to be taken during this practical. Use the headings below to help you answer.</p> <p><b>Buying ingredients:</b></p> <p><b>Storing ingredients:</b></p> <p><b>Preparation:</b></p> <p><b>Cooking:</b></p> <p><b>Storing finished food:</b></p>	

### Find the pastry dishes

saklsjfljamtartskgdjmsmincepiekdpjgfvssausagerollgdnggalettesjgldsgappleturn  
 overjgdglcheesestrwsfmdfmcornishpastrydghlhlemonmeringuepiedhglksghp  
 orkpieshdkfhksquichenlgjhergvolauventsjdfgrlprofiterolesjsdhksgsg