**Pastry worksheet**

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| Suggest 5 different fillings that could be used in pasties. Explain how they would be prepared:  1  2  3  4  5 | Explain 3 vegetable dishes with these pasties for a healthy balanced lunch? |
| Draw 4 different variations for this pastry recipe eg different shapes, pies, mini tarts, roll ups | What would be your top tips for making shortcrust pastry? |
| What safety and quality precautions need to be taken during this practical. Use the headings below to help you answer.  **Buying ingredients:**  **Storing ingredients:**  **Preparation:**  **Cooking:**  **Storing finished food:** | |

**Find the pastry dishes**

saklsjfljamtartskgdjsmincepiekdpjgfvssausagerolldgnggalettesjgldsgappleturnoverjgdlglcheesestrawsfmdfmcornishpastrydghlhlemonmeringuepiedhglksghporkpieshdkfhksquichenlgjhergvolauventsjdfrglrprofiterolesjsdhkgsg