

Pies

- Basic 3-2-1 dough**
 - __ parts _____
 - __ parts _____
 - __ part _____ (by weight)
 - When made properly, crust is ...

Pâte Brisée (*paht breeze AY*) means _____ & _____

General Pie Crust Baking

- As _____ particles _____, pastry forms _____, _____
- If crust is browning too much, top pie loosely with _____ near the _____ of the baking process

Pie Crust Tips

Both _____ & _____ should be _____

- Fat: _____
- Liquid: _____
 - If using milk, _____ the amount of _____ in the overall formula in proportion to the amount of fat in the dairy

Handle dough as little as possible

- Cut solid fat into the flour to create _____
- Need to “_____” _____ fibers of wheat flours
- When rolling, _____

Crumb Crusts

- Crumb crusts contribute a _____ flavor that highlights _____ or _____ fillings.
- Prepared from:
 - Crumbled _____
 - Mix with _____
- Can be baked alone or with the filling

Pie Terminology

- Baking** _____: Procedure for preparing a _____ pie shell
 - Prepare dough
 - Roll out and fit to pan
 - _____ (*pierce*) it in several places with a _____
- Cheesecake:**
 - Similar to pie but unique in several ways
 - Pastry chefs usually bake cheesecake from a _____ or _____ (*a cheese similar to sour cream*) and egg batter on a crumb crust, using a _____.

Pastries

- 3-2-1 method for shortcrust or basic pie crust

Danish, croissant, and puff pastries use...

- _____ **dough method**
 - Also called “_____ Dough”
 - Requires proper mixing methods, rolling techniques, and temperature control
- 1. Roll into a _____
- 2. Fold it in _____
- 3. Spread with _____, _____, & _____
- 4. Fold it the appropriate number of times to create the _____

Roll-In Dough Tips

- Keep the _____
- Use a _____ knife when cutting
- Mark the dough with a _____ to help avoid over-rolling
- Do not run the roller over the _____
- Chill _____ before baking them
- Save puff pastry scraps for use in other items

Pastry Terminology

- _____ **Pastry**
 - An elegant product also called **pâte feuilletée** (*paht PHOO e tay*)
 - Used in both sweet and savory applications
- Phyllo** (*FEE-low*)
 - _____ Tissue paper thin pastry
 - Used to prepare _____, a dessert made of thin _____.
- Pâte à choux** (*paht ah SHOE*)
 - Make pâte à choux by combining _____ (or another liquid), _____, _____, and _____ into a smooth batter.
 - Used to prepare _____, _____, and **profiteroles**.
 - Small _____ filled with ice cream
 - Can also be used in appetizers as a savory item filled with items such as _____

Assignment:

- Using reputable websites, research various pastry websites. Find at least 1 recipe that USES the particular pastry or technique for each of the following. **Write the recipe name below** and on another sheet of paper, **choose 5 to write creative names and descriptions as though appearing on a menu.**

Pie Crust (Shortcrust): _____

Baking Blind/Docking: _____

Cheesecake: _____

Roll-in dough method : _____

Pâte feuilletée: _____

Phyllo: _____

Pâte à choux: _____

Profiteroles: _____

- Using the same sheet of paper from #1's menu descriptions, answer **questions #1-3, 5-8 on pg. 541 in complete sentences.**