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

☐ Phylo (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:

1. 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: _________________________

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