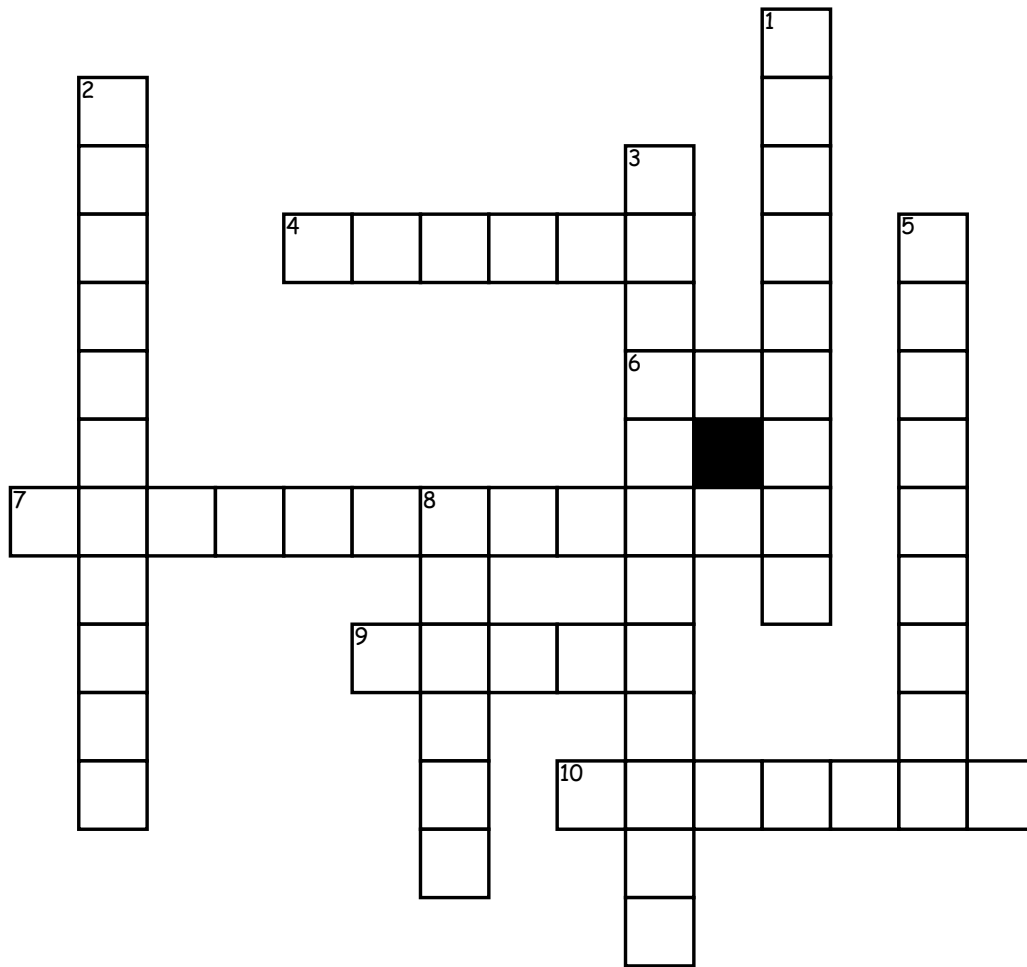


Name: _____

Date: _____

Pastry



Across

- 4. What is laminated during the process of making rough puff pastry? (6)
- 6. What shortens the mixture in shortcrust pastry? (3)
- 7. What is used to gelatinise starch in choux pastry to make the dough thicken? (7, 5)
- 9. What extra ingredient is added to sweet short crust pastry and not short crust pastry? (5)

- 10. What is an egg wash used for? (7)

Down

- 1. What does flour help form in pastry? (9)
- 2. What can happen if there is too much moisture in shortcrust pastry? (5,6)
- 3. Name an example of choux pastry? (12)
- 5. What process is used when making shortcrust pastry? (7,2)
- 8. What is the name of the protein in flour? (6)

Word Bank

Soggy bottom
Structure
Glazing

Gluten
Sugar
Profiteroles

Butter
Rubbing in

Boiling water
Fat