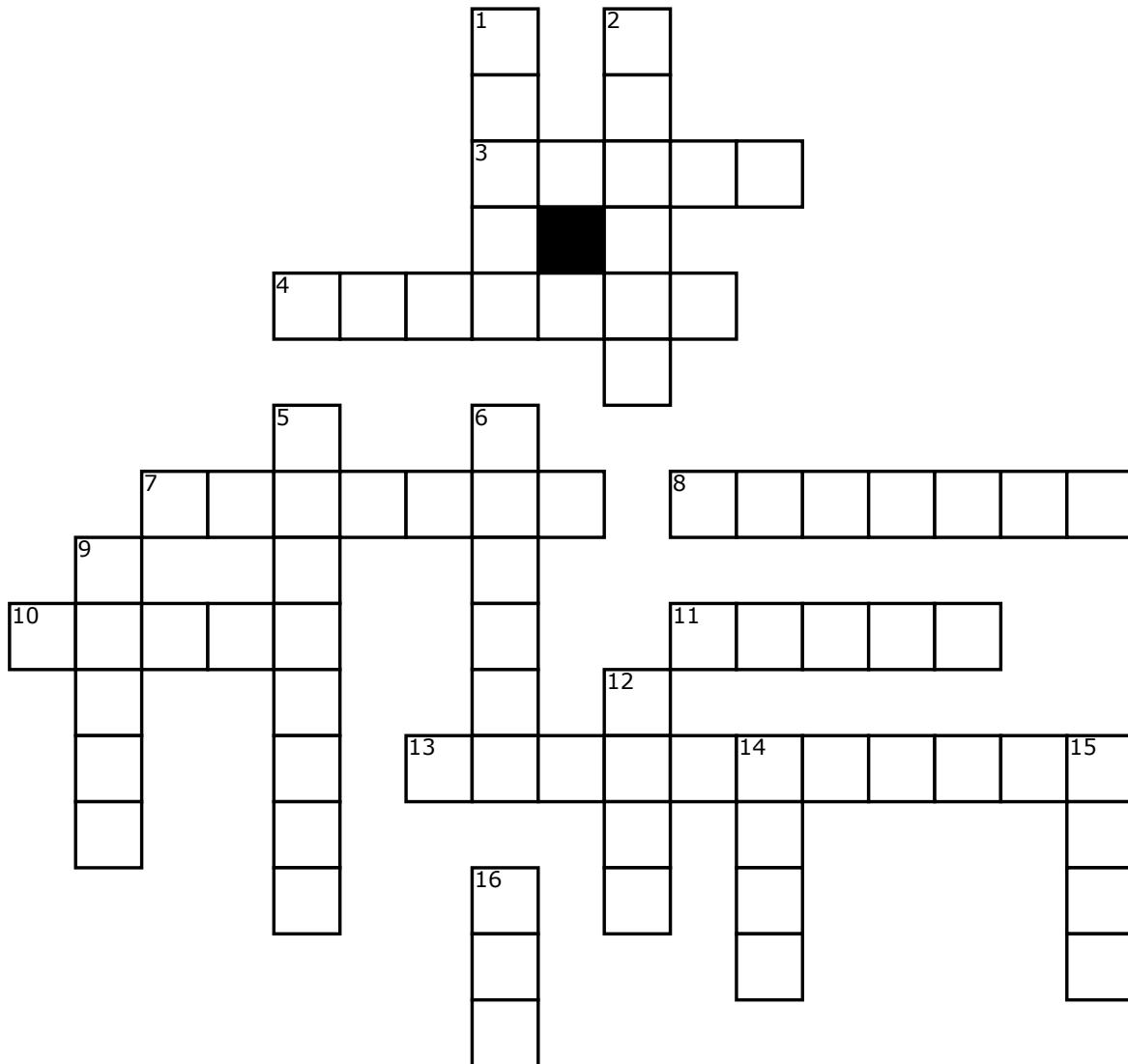


Shortcrust pastry.



Across

- 3. Add too much water and the pastry will be this?
- 4. Fat is used to do this in shortcrust pastry?
- 7. salt add this to pastry?
- 8. The texture of shortcrust pastry
- 10. Baking the empty pastry case first before filling, is called, baking the pastry
- 11. Bush with egg or milk or sugar

- 13. When making the pastry, rub in the fat into the flour until the mixture looks like these

Down

- 1. Used to bind the dry ingredients together?
- 2. Prevent this forming when making shortcrust pastry?
- 5. Doing this too much to the pastry will make it tough and hard to handle
- 6. This type of fat will add colour to shortcrust pastry?

- 9. The type of flour used, because of its gluten content?
- 12. The proportion of fat to flour?
- 14. water used for shortcrust pastry should be this temperature?
- 15. This ingredient strengthens the gluten.
- 16. Sieving the flour introduces this substance and makes the pastry lighter