

GGA- Cooking Knowledge Organiser, Year Five – Summer – Lemon Meringue Pie


Vocabulary

Short Crust Pastry	Shortcrust pastry is a type of pastry often used for the base of a tart, quiche or pie. Shortcrust can be used to make sweet or savoury dishes.
Separating Eggs	Separating eggs is a process, in which the egg yolk is removed from the egg white. This allows one part of the egg to be used without the other.
Baking Beans	These are weights and are usually referred to as baking beans. They are used to help pastry keep its shape as it cooks.
Blind Bake	Baking blind involves lining the uncooked pastry case with either baking parchment and then filling it with weights. These weights are usually referred to as baking beans. They are important as they help to keep the pastry in shape as it cooks.

Skills that I am going to learn.


Whisk on the heat.

I can safely whisk over a low heat.




Separate Eggs

I can separate the egg white from the egg yolk.




Blind Bake

I can blind bake pastry.



Use a juicer.

I can juice a lemon.



Food Origins.

I know the climate to grow lemons in.

Whisking to Create Glossy peaks.

I can whisk egg whites to create peaks.

Understand Portion Sizes.

I understand how much of foods I should eat.



Why are we learning this?

Why is this important?

Separate Eggs.

Some recipes just use one part of the egg either the white or the yolk.

Useful Information

<https://www.jamieoliver.com/features/how-to-make-lemon-meringue-pie/>