

Design Technology Year 5 Spring: Pastry Products

Key Knowledge to know and use



Pastry is the dough from which some baked products are made. Pastry dough is rolled out thinly and used as a base for baked products.

Pastry is made from ingredients such as flour, sugar, milk, butter, shortening, baking powder, and/or eggs.

Pastry products can be savoury, or sweet. They include pies, tarts, pasties, quiches, profiteroles.

Pastry products are eaten throughout the world. Countries include their own unique flavours within their baking. Traditionally, this is influenced by the foods that grow in the region and the time of year, seasonality.



The Ancient Egyptians made the earliest form of pastry, using flour and water. It was wrapped around meat and then baked. Pastry came to Europe later from the Middle East.



You can make all sorts of things from pastry. The list includes; pies, tarts, sausage rolls, quiche, croissants (savoury and sweet!), Cornish pasties, eclairs, brioche, profiteroles, baklava, waffles and petit fours!

Key Vocabu-

Word	Definition
choux pastry	Very light pastry made with egg.
flaky pastry	Pastry made of thin, light layers when baked.
puff pastry	Light, flaky pastry
rubbing-in	Adding butter or fat to flour by using finger tips.
shortcrust pastry	.Crumbly pastry made from flour, fat and a little water.