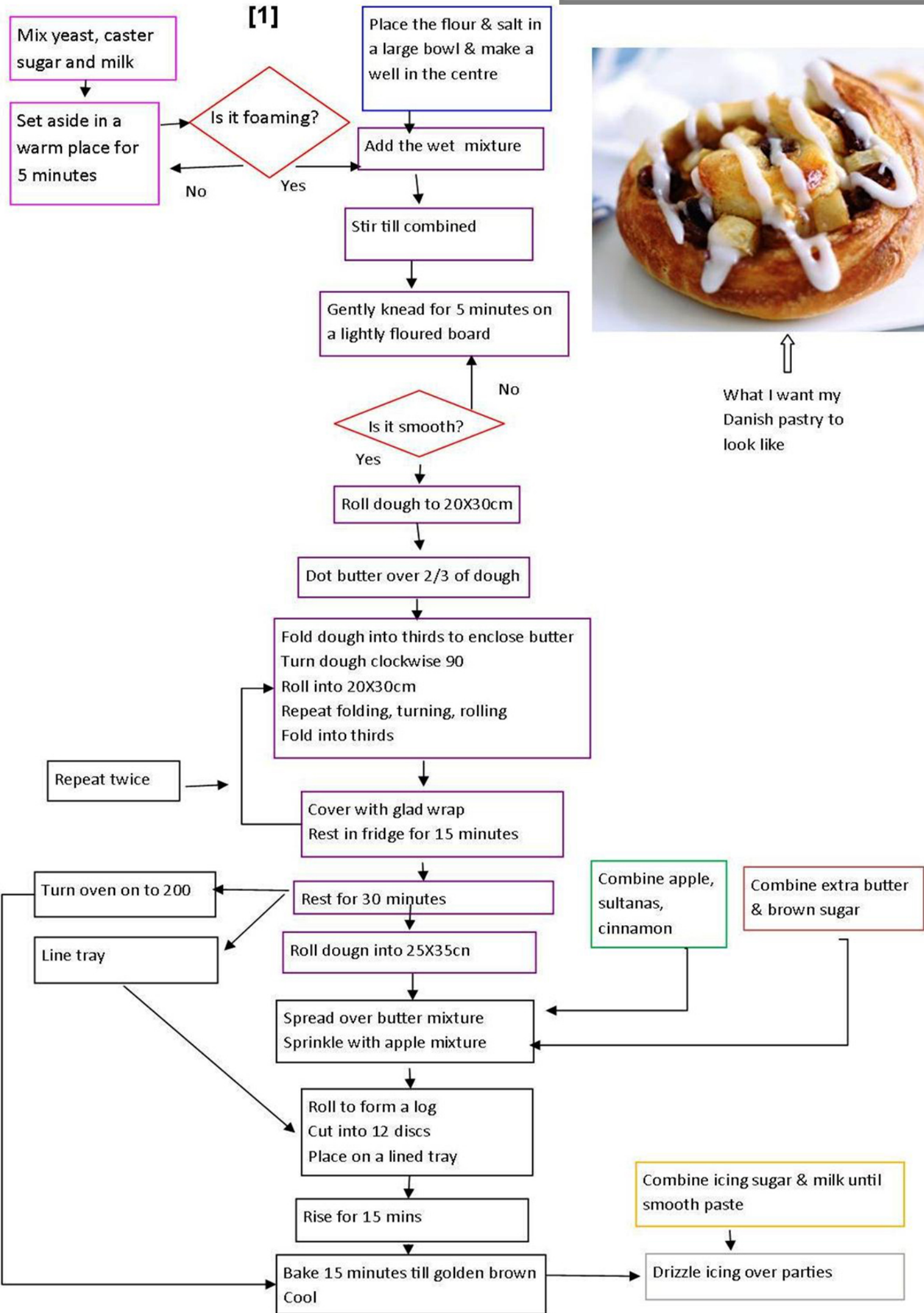


[1]



↑
What I want my Danish pastry to look like

[2] Specification	Student comment	Teacher comment
Pastry is flaky	My pastry wasn't as flaky as I would have liked it	<p><i>Sifting the flour would have helped</i></p> <p><i>Butter should have been cold</i></p> <p><i>Flour and wet mix not properly combined</i></p> <p><i>More care needed with the repeated folding, rolling and resting.</i></p>
Pastry is browned to within range	Mine was a bit uneven	<p><i>Even rolling would have helped to prevent this - the thickness of the pastry should have been checked. A common mistake is that it is thinner on the outsides.</i></p>
Has a sweet and spicy fruit filling	Was a bit too spicy I think I used 2 dessertspoons of cinnamon instead of 2 teaspoons.	<p><i>The spicy fruit mixture should have been taste tested before it was added to the pastry.</i></p>
Acceptable proportion of pastry to filling	Yes	<p><i>Perfect!</i></p>
Each Danish is similar in size	Mostly	<p><i>The final rectangle was not the desired dimensions. The log should have been measured and divided evenly (light cutting lines could have been applied).</i></p>
The icing is dribbled over the pastry	Yes - a bit blotchy	<p><i>If the icing was put in a plastic bag, it could have been piped over. This would have made it look neater.</i></p>