





<p>[1] Sieve the flour and salt together, rub butter into flour</p> 	<p>Flour is sieved so air can be incorporated into the flour. It also removes any possible foreign bodies or compacted flour.</p>
<p>in a separate bowl Mix egg and sugar until sugar is dissolved, add to flour mixture and mix into a smooth paste.</p> 	<p>Sugar is dissolved in egg so the pastry doesn't have a gritty texture.</p>
<p>Roll pastry into a ball, flatten a little and cover with cling wrap.</p> 	<p>Pastry is refrigerated for 30 mins so it is easier to work with.</p>
<p>greased tin with flour to stop the grease from sticking to the pastry shell.</p> 	<p>Had a bit of trouble tapping the flour around the tin but eventually distributed it evenly.</p>
<p>Place cartouche on top of pastry and fill with baking beans</p> 	<p>This stops the pastry raising when it's cooking.</p>
<p>Bake at 200 degrees, bake until pastry is 3 quarter baked then remove cartouche.</p> 	<p>Pastry got a thin layer of liquid on top. The crust was golden and the bottom was undercooked. To help cook the bottom, I removed the cartouche because it was preventing it from cooking as fast.</p>
<p>Remove from heat when thick like custard</p> 	<p>I removed it just in time because in my practice, I always over cooked it and this made it too thick. This time I knew to take it off the heat before it over thickened.</p>
<p>Pass through a fine strainer to remove any lumps</p> 	<p>This also went well as the Lemon filling went straight through instead of sticking guggy to the bottom of the sieve</p>
<p>Leave to cool. when put into pastry shell, run a fork over the top</p> 	<p>Lemon filling spread nicely, tried my best to get it even</p>
<p>separate the egg by cracking the egg in half and straining the eggs into a bowl by passing the egg between the two egg shells.</p> 	<p>Eggs separated nicely, there was no contamination of the egg yolk</p>
<p>Leave the egg whites to sit and become room temperature while you do the other components of the lemon meringue pie.</p>	<p>Egg whites at room temperature means they will whip quicker, as cold eggs are denser and that means they take longer to whip.</p>

Add sugar at the beginning [2]	Very glossy texture but quite runny and the sugar granules hadn't completely dissolved into the mixture	
Add sugar at the end	Very runny and the texture was very very gritty so sugar had barely dissolved into the mixture, making it very unsatisfying. This was also the sweetest egg white.	
Add sugar gradually from the start	Firmer than A & B and the sugar granules had dissolved a lot more into the egg.	
Whisk until foam formed, then add sugar gradually	Very very firm, sugar granules were almost unnoticeable when rubbed between fingers. Meringue was able to be held above the head	

[3] I made up a processing sequence where I combined the processing operations and tests I needed to carry out to make a lemon meringue pie. I arranged it so that it showed the order in which I had to carry out operations. Alongside those operations, I added in what had to be done to ensure I got the quality I was wanting. This meant that tests had to be carried out. Another time, I think I would make sure I clearly stated the test I was carrying out. For example, I could state that you test the pastry for golden brown by comparing to a colour chart, and I should have added in the viscosity test I did for the filling etc.

The feedback loop column is there to show what needs to happen if, after testing, the desired result for that stage of the process is not achieved.

[4] The processing sequence I developed was good enough for me to follow in a classroom situation. In industry, the sequencing would often need to be a lot more detailed. This is to ensure consistency in the processing of the product, to guide new workers, to adhere to health and safety guidelines that need to be much tighter etc.

Method (cont.)	Feedback loop (cont.)	Quality checks (cont.)
sugar, juice of 2-3 lemons, lemon zest and 15g butter. Mix together until the mixture is smooth.		[5]
Cook the filling over a medium heat and stir constantly with a whisk until the mixture boils and becomes thick.	If lumps form in the filling, strain them out. If the mixture cannot be fixed, start the filling over again.	Constantly stir it so no lumps are formed. Push through a sieve if slightly lumpy.
Take pastry out of oven and remove baking rice and paper. Return to the oven and bake until golden brown (about 3-4 minutes), then remove from oven.	If the pastry is burnt, it may need to be made again. However, this will take a lot of time, so try to avoid it getting burnt.	Watch the pastry as this can bake quite quickly!
Pour the filling into pastry shell.		Pour the filling in evenly. Make sure filling is smooth, or the pie will be ruined, or you will need to make more filling.
Make the meringue topping by beating 4 egg whites until they are stiff and glossy but not dry.		Watch carefully to avoid over or under whisking.
Whisk ½ cup sugar in gradually, until the mixture is very glossy and thick.	If the meringue collapses, remake it.	Make sure the sugar is whisked in gradually or the meringue will be flat. Also ensure bowl is grease free or this will affect the meringue.
Spoon the meringue mixture over the pastry case and filling.		Spoon meringue on evenly- make sure the topping looks tidy and fluffy.
Place meringue pie in the oven and back at 190C until golden, but not over cooked. (This should take 4-7 minutes). Bake on a tray lower down in the oven to avoid the meringue getting burnt.		Watch carefully to avoid burning as this part cooks very quickly.
Once finished, take out of the oven and allow to cool on a wire cooling rack.		Cool with a wire mesh over top, to prevent insects from destroying the pie.
Once cool, serve.		