

RECIPE DEVELOPMENT

Study the recipe and complete the following activities.

1. Highlight the following elements of a recipe on the recipe card:

- Name
- Method
- Ingredients
- Portion size

2. Use the following verbs to complete the recipe:

- Stir
- Serve
- Drop
- Rub
- Sift
- Spoon
- Cover
- Place
- Stir
- Cook

Recipe Golden syrup dumplings		Serves 4	Cost 80 cents a portion
<p>Ingredients</p> <p>Dumplings 1 cup self-raising flour 40 g butter, chopped 1 egg 1 tablespoon milk</p> <p>Syrup 1 cup sugar 2 cups water 40 g butter 2 tablespoons golden syrup 1 tablespoon lemon juice</p>	<p>Method</p> <p>1 _____ the flour and a pinch of salt into a bowl.</p> <p>2 _____ in the butter until the mixture is fine and crumbly, and make a well in the centre.</p> <p>3 _____ the combined egg and milk into the flour mixture to form a soft dough.</p> <p>4 _____ syrup ingredients in a large pan.</p> <p>5 _____ syrup over medium heat until combined and the sugar has dissolved and bring to the boil.</p> <p>6 _____ dessertspoons of the dough into the syrup.</p> <p>7 _____ and reduce the heat to a simmer.</p> <p>8 _____ for 20 minutes, or until a knife inserted into a dumpling comes out clean.</p> <p>9 _____ onto serving plates and drizzle with some of the syrup.</p> <p>10 _____ dumplings immediately with whipped cream.</p> <p>Note: This recipe is not suitable to freeze or reheat.</p>		

3. Is this recipe suitable for a large-scale function of 100 people? Give a reason.
