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

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**Recipe: Golden syrup dumplings**

**Serves 4**

**Cost 80 cents a portion**

**Ingredients**

- Dumplings
  - 1 cup self-raising flour
  - 40 g butter, chopped
  - 1 egg
  - 1 tablespoon milk

- Syrup
  - 1 cup sugar
  - 2 cups water
  - 40 g butter
  - 2 tablespoons golden syrup
  - 1 tablespoon lemon juice

**Method**

1. ________ the flour and a pinch of salt into a bowl.
2. ________ in the butter until the mixture is fine and crumbly, and make a well in the centre.
3. ________ the combined egg and milk into the flour mixture to form a soft dough.
4. ________ syrup ingredients in a large pan.
5. ________ syrup over medium heat until combined and the sugar has dissolved and bring to the boil.
6. ________ teaspoons of the dough into the syrup.
7. ________ and reduce the heat to a simmer.
8. ________ for 20 minutes, or until a knife inserted into a dumpling comes out clean.
9. ________ onto serving plates and drizzle with some of the syrup.
10. ________ dumplings immediately with whipped cream.

Note: This recipe is not suitable to freeze or reheat.

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

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