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BTP Pastry Lesson 1: Let's make brownies

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► **To cite this version:**

| Gamra Semia. BTP Pastry Lesson 1: Let's make brownies. Master. Tunisia. 2019. cel-02049245

HAL Id: cel-02049245

<https://hal.science/cel-02049245>

Submitted on 22 Mar 2019

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BTP Pastry

Lesson 1: Let's make brownies

Rearrange the scumbled letters to get
the suitable words

- ▶ Gesare
- ▶ Wihsk
- ▶ Cimbone
- ▶ Beka
- ▶ Bate

Solution

- ▶ Grease
- ▶ whisk
- ▶ combine
- ▶ Bake
- ▶ beat

- ▶ Cymare
- ▶ Beldened
- ▶ Forel
- ▶ Falovur
- ▶ Pna

Solution

- ▶ creamy
- ▶ blended
- ▶ Flour
- ▶ flavour
- ▶ Pan

- ▶ Sotohm
- ▶ Rcask
- ▶ Fostr
- ▶ Gencaha
- ▶ Wehpid

Solution

- ▶ Smooth
- ▶ racks
- ▶ frost
- ▶ ganache
- ▶ whipped

- ▶ Petralt
- ▶ Perteha
- ▶ Minelgt
- ▶ Betrat
- ▶ Coph

Solution

- ▶ platter
- ▶ Preheat
- ▶ Melting
- ▶ Batter
- ▶ Chop

GUESS WHAT IS IT?

- ▶ What is it ?
- ▶ Delicious and molly (spongy)
- ▶ Round and thick
- ▶ Baked in oven
- ▶ All kids go mad for it
- ▶ Always qssociated with tea or coffee
- ▶ Brown and sweet
- ▶ It is made of chocolate
- ▶ What do you need to prepare it?
- ▶ Workin small groups to sort out the ingredients.
- ▶ Do you know how to proceed?
- ▶ Split up in two groups and provide the recipe
- ▶ Sort out the steps
- ▶ Provide the suitable action verbs
- ▶ You may use internet

LESSON 1

BROWNIES

Trainer: Gamra Semia

BROWNIES



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When kids get interested in helping their mom or dad in the kitchen, one of the first things they want to do is to help bake a cake. It's a good choice because it is easy, direct and follows the same basic steps every time, with variations that can make it more complicated. Knowing the basics lets you approach making a cake from scratch with great confidence. For this step-by-step example, a chocolate cake is on the menu.

STEP 1: GET READY

Before you begin baking, grease and flour the pans you are using. These could be 8-inch rounds, 9-inch rounds, 13- by 9-inch rectangular or a Bundt pan. Then preheat the oven to the temperature as directed in the recipe so that it's ready to bake when you are.

GREASING AND FLOURING BAKING PANS



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STEP 2: MELTING CHOCOLATE OR OTHER INGREDIENT PREPARATION

It's important to have all of the ingredients prepared before making the batter. Many cake recipes call for melted chocolate, so you should do that before beginning to mix up the batter. To melt chocolate, you can use a microwave or a saucepan on the stovetop, the traditional method. There are several ways to melt chocolate. Other ingredient preparation could include chopping nuts or slicing of lemon or orange zest, among many other cake recipe variations.



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STEP 3: MIX THE DRY INGREDIENTS

It's important to measure correctly and then completely mix the dry ingredients so the cake will rise evenly and properly. Use a wire whisk to combine the flour with the leavening agents for a good mixing result.



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STEP 4: CREAM THE BUTTER AND SUGAR

Bring the butter to room temperature before you begin baking. When it's reached the proper temperature, beat it until it's creamy. Slowly add the sugar while mixing, if possible. If it's not possible to add the sugar while mixing, add a little of the sugar at a time and then mix until you have added the full amount.



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Step 5: Add the Eggs

Add the eggs to the butter and sugar mixture, one at a time, and mix well until blended.



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STEP 6: ADD THE CHOCOLATE

For a chocolate cake, this is generally when the chocolate is added to the butter and sugar mixture. Be sure to mix it completely. But you should follow the specific recipe you are using on when to add chocolate or other flavor ingredients beyond the basics.



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STEP 7: ADD FLOUR AND MILK

Add the dry ingredients mixture with the milk alternately to the butter and sugar mixture, which now also contains eggs and melted chocolate, and mix well, until it is smooth and uniform. Some recipes add the milk at the end; follow the specific recipe for best results.



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STEP 8: PUT BATTER IN THE PANS

Carefully divide the batter between two round cake pans or add to one pan if you are using a rectangular or Bundt pan. Gently tap the pans on the counter to even the tops. If necessary, use a spatula to smooth the tops before baking.



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STEP 9: BAKE AND COOL THE CAKES

Bake the cakes according to the time and temperature in the recipe directions. Remove from the oven and cool on a rack for 10 minutes or as directed in your recipe. Remove the cakes from the pans and cool completely on wire racks before frosting the cake. Make sure the top layer's top is not top down on the rack. Otherwise, there will be grid lines on the top of the cake.



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STEP 10: THE FINISHED PRODUCT

Once the cakes are completely cool, it's time to frost them. Choose from basic buttercream, cream cheese, ganache or whipped cream. If you have two round cakes, put one top side down on the serving platter and frost it. Then put the second cake on top and frost the top and sides. Make swirls as decoration, if desired.



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Feedback

- ▶ Provide the French translation for the words in task 1:
- ▶ Work in small groups and use Google translation

Group 1

- ▶ Grease
- ▶ Whisk
- ▶ Combine
- ▶ Bake
- ▶ Beat

Group 2

- ▶ Creamy
- ▶ Flour
- ▶ flavour
- ▶ Blended
- ▶ pan

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Group 3

- ▶ Smooth
- ▶ Racks
- ▶ frost
- ▶ Ganache
- ▶ Whipped

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Group 4

- ▶ Platter
- ▶ Preheat
- ▶ Melting
- ▶ Batter
- ▶ chop

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Homework:

- ▶ Think about a typical cake home made that is specific to your family or to the Tunisian pastry and prepare the steps of the recipe for your friends .
- ▶ The best one will be done in the pastry Lab with your trainer.