

SWEETIE PIES

SOETKOEKIE:

50g Stork/Botter

120 g Suiker

1 Eier

96 g Koekmeel

6 ml Bakpoeier

Knippie sout

METODE:

Verroom die botter, suiker en eier saam.

Sif die koekmeel, bakpoeier en sout saam.

Meng die droë bestanddele saam met die bottermengsel.

Bedeck die deeg en laat staan vir 30 min.

Voorverhit die oond tot 200°C. Smeer bakplate.

Rol die deeg dun uit op meelbestrooide blad, ± 3mm. Druk sirkels van ± 2,5 cm in deursnee uit.

Meng 25 ml melk en 1 eier en smeer oor die koekies.

Bak tot mooi goudbruin en laat afkoel.

Bêre in lugdigte houer.

MALVALEKKERS:

15 ml Gelatien

30 ml Koue water

100 ml Kookwater

200 g Suiker

15 ml Gouestroop (±25 g)

±30 g Wit van 1 eier

2,5 ml Vanielje

Knippie sout

METODE:

Week gelatien in koue water.

Roer suiker, sout, stroop en kookwater in kastrol tot suiker opgelos is.

Kook sonder om te roer tot die mengsel sagte bal stadium bereik (114.5°C)

Haal van die stoof af en voeg die geweekte gelatien by en daarna die vanielje.

Klop die mengsel tot dit wit is.

Klits die eierwit styf en voeg die stroopmengsel bietjie vir bietjie by.

Klop die mengsel tot dik en draderig.

Skep die mengsel in 'n versierbuis met medium grootte versierpunt, laat effens afkoel (± 1 – 2 min).

Spuit nou bo-op koekies tot goeie punt vorm. (As die punt plat val, dan is die mengsel nog te warm en kan dit nog 'n klein rukkie afkoel).

.Voltooi proses met al die koekies en laat heeltemal afkoel.

Gebruik goeie sjokolade vir die beste eindresultaat. Nie "choc chips" nie
Smelt sjokolade in n dubbelkoker of met 'n bak op water. Moenie dat die water aan die bak
raak nie. Sjokolade moet blink as dit opgesit is. As dit te warm word, raak dit dof wanneer dit
afkoel.

Doop die malvalemker gedeelte in gesmelte donkersjokolade.

Bied 6 Sweety Pies aan op 'n bordjie sonder 'n doilie .

PUNTETOEKENNIG

VOORKOMS 30%

SMAAK EN TEKSTUUR 70%

Koekies nie deurgebak of gebrand
Koekies nie ewe groot nie
Malvalemker vorm nie punte nie
Sjokolade blink nie
Nie 6 Sweety pies aangebied nie
Bordjie nie plat nie.
Vertoon met doilie

Laer punt
Laer punt
Laer punt
-5%
-5 %
-5%
-5%

SWEETIE PIES

BISCUITS

50 g Stork/Butter
120 g Sugar
1 Egg
100 g Flour
5 ml Baking powder
Pinch of salt

METHOD:

Cream the butter, sugar and egg well.
Sieve the flour, baking powder and salt into a bowl.
Add the dry ingredients to the butter mixture and mix well.
Cover the dough and leave for 30 min.
Preheat the oven to 200°C. Grease baking sheets.
Thinly roll out the dough on floured sheet, ± 3mm. Cut in circles with cookie cutter - ± 2.5 cm diameter.
Mix 25 ml of milk and 1 egg and coat the biscuits.
Bake until golden brown and let cool.
Store in airtight container.



MARSHMALLOWS:

15 ml Gelatin
30 ml Cold water
95 ml Boiling water
200 g Sugar
15 ml Golden Syrup (±25 g)
±30 g White from 1 egg
2.5 ml Vanilla
Pinch of salt

METHOD:

Soak gelatin in cold water.
Stir sugar, salt, syrup and boiling water in saucepan until sugar is dissolved.
Cook without stirring until the mixture reaches soft ball stage (114.5°C)
Remove from the stove, add the soaked gelatin and then the vanilla.
Beat the mixture until white.
Beat the egg white stiffly and add the syrup mixture in small quantities.
Beat the mixture until thick and stringy.

Spoon the mixture into a decorating tube with a medium size icing tip, allow to cool slightly (\pm 1 – 2 min). Now spray on top of cookies until nice tip shape. (When the tip settles down the mixture is still too hot and can cool for a while more).

Complete all the biscuits in this way and allow to cool completely

Use melting chocolate of good quality for best results, not choc chips.

Melt chocolate over hot water, but don't let the bowl hang in the hot water. If the chocolate is too warm, the chocolate will become dull and not shiny. The chocolate topping must shine.

Dip the marshmallow portion into melted dark chocolate.

Present 6 Sweetie Pies on a flat plate.

ALLOCATION OF MARKS

APPEARANCE 30%

Biscuits not baked through or burnt

Biscuits not same size

Badly formed or flat marshmallow tips

6 Sweetie Pies not presented

Not a flat surface plate

Presented with a doily

TASTE AND TEXTURE 70%

Low marks

Low marks

Low marks

-5%

-5%

-5%