

1. Use these two overlapping recipe cards to complete the recipe card for 12 Homity pies.

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| | <h3>Homity pies</h3> <p>Ingredients to make 6 pies</p> | <h3>Homity pies</h3> <p>Ingredients to make 12 pies</p> |
| 300 | 300 g shortcrust pastry | g shortcrust pastry |
| 360 | 360 g potatoes | g potatoes |
| 440 | 440 g onions | g onions |
| 150 | 150 g flour | g flour |
| 50 | 50 ml oil | ml oil |
| 30 | 30 g butter | g butter |
| 100 | 100 g cheese | g cheese |

2. Use these two overlapping recipe cards to complete the recipe card to lay 60 bricks.

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| | <h3>Cement Mortar</h3> <p>Ingredients to lay 30 bricks</p> | <h3>Cement Mortar</h3> <p>Ingredients to lay 60 bricks</p> |
| 25 | 25 kg cement | kg cement |
| 150 | 150 kg soft sand | kg soft sand |
| 90 | 90 ml plasticiser | ml plasticiser |
| 6 | 6 litres water | litres water |

Answers

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| warm up A | <p>1)</p> <p>Potato and Mushroom Pasties</p> <p>Ingredients to make 8 pasties</p> <p>1000 g shortcrust pastry</p> <p>4 medium potatoes</p> <p>120 g butter</p> <p>200 g mushrooms</p> <p>40 g parmesan cheese</p> | <p>2)</p> <p>White Bread Rolls</p> <p>Ingredients to make 40 rolls</p> <p>800 g of white bread flour</p> <p>24 g of yeast</p> <p>20 g of caster sugar</p> <p>8 g of salt</p> <p>40 g of butter</p> <p>500 ml of milk</p> |
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| warm up B | <p>1)</p> <p>Homity Pies</p> <p>Ingredients to make 12 pies</p> <p>600 g shortcrust pastry</p> <p>720 g potatoes</p> <p>880 g onions</p> <p>300 g flour</p> <p>100 ml oil</p> <p>60 g butter</p> <p>200 g cheese</p> | <p>2)</p> <p>Cement Mortar</p> <p>Ingredients to lay 60 bricks</p> <p>50 kg cement</p> <p>300 kg soft sand</p> <p>180 ml plasticiser</p> <p>12 litres water</p> |
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