Cheatography

Kitchen Reminders Cheat Sheet

by SpaceDuck (SpaceDuck) via cheatography.com/4/cs/100/

Oven Temperatures				
Gas Mark	Fahrenheit	Celsius		
1	275°	140°		
2	300°	150°		
3	325°	170°		
4	350°	180°		
5	375°	190°		
6	400°	200°		
7	425°	220°		
8	450°	230°		
9	475°	240°		

Crumble Mix

8oz plain white flour,

5oz cubed butter at room temperature, 3oz soft light brown sugar.

Boiled Eggs	
Soft boiled eggs	3 Minutes
Medium to hard boiled eggs	5 minutes
Hard boiled eggs	6-7 minutes

White Sauce

2oz butter,

2oz plain white flour,

1 pint semi-skimmed milk.

Risotto

Roughly 1 litre of stock to 400g rice.

Enough for 4 servings.

Basic Bread Dough

- 1 kg Strong bread flour,
- 625 ml lukewarm water,
- 3 x 7g sachets of dried yeast,
- 2 tbsp sugar,
- 1 level tbsp fine seasalt.

200°C,

25 minutes.

Basic Pasta Dough	
600g '00' flour,	
6 large free range eggs.	
Sonios 1	

Metric to Imperial Weight		
1 g	0.0353 oz	
1 kg	2.2046 lb	
1 Metric Ton	0.9842 Imperial Ton	
1 oz	28.35 g	
1 lb	0.4536 kg	
1 st	6.3503 kg	
1 cwt	50.802 kg	
1 Imperial Ton	1.016 Metric Ton	

Cups to Ounces	
1 Cup (US)	8oz
1 Cup (UK)	10oz

Basic Pizza Dough

- 1 kg '00' flour or 800g '00' flour and 200g finely ground semolina flour,
- 1 level tablespoon fine seasalt,
- 2 x 7g sachets dried yeast,
- 1 tbsp golden caster sugar,
- 4 tbsp extra virgin olive oil,

650ml lukewarm water.

Gas Mark 6,

makes 6-8 medium/ thin bases.

Pancakes

100g plain flour,

2 eggs,

300ml semi-skimmed milk,

1 tbsp sunflower or vegetable oil.

Serves 8.

Victoria Sponge

8oz self raising flour,

8oz butter,

8oz white granulated sugar,

4 medium eggs,

Gas Mark 4.

Waffles

4oz plain flour,

4oz wholewheat flour,

1 tbsp sugar,

2 tsp baking powder,

pinch of salt,

3 eggs,

450ml milk,

splash of vegetable oil.

Yorkshire Pudding Batter

175g plain flour,

2 large eggs,

Salt and pepper,

175ml milk,

110ml water.

6-8 servings,

gas mark 7.

Chicken Stock

- 1 cooked carcass,
- 2 onions,
- 2 carrots,
- 2 celery stalks,
- 2 bay leaves,
- 6 peppercorns,

enough water to cover.



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Beef Stock

2 kg browned beef bones,

3 onions,

Bouquet Garni,

2 leeks,

2 carrots,

1 celery stalk,

2 large tomatoes,

1 tbsp peppercorns.

Vegetable Stock

2 carrots,

2 onions,

2 celery stalks,

1/2 fennel bulb,

Stalk from a head of broccoli,

2 tomatoes,

8 button mushrooms,

6 peppersorns,

Bay leaf,

3 fresh parsley stalks.

Fish Stock

1 kg fish bones and skin,

1 carrot,

1 onion,

1 celery stalk,

1/2 fennel bulb,

6 peppercorns,

bay leaf,

3 fresh parsley stalks.



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