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**KA2-COOPERATION FOR INNOVATION and THE EXCHANGE OF GOOD PRACTISES**

**STRATEGIC PARTNERSHIPS FOR VOCATIONAL EDUCATION and TRAINING**

## **INTERNATIONAL SYNTHESIS OF SEAFOOD COOKING AND PRESENTATION METHODS**

**2019-1-TR01-KA202-076838**

**Project Module-12**

### **KADAYIF PASTRY WITH SEAFOOD**

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**Module Name:** Kadayif Pastry with Seafood

**Purpose of the Module:** Making kadayif pastry with seafood by using the necessary ingredients, tools and equipments

**Duration of the Module:** 4 lesson hours (with teamwork of 20 people)

**Module Scope:** A new synthesis product, "kadayif pastry with seafood," was created by combining traditional kadayif, which is frequently used in Turkey, with seafood. Kadayif combined with Italy's tomato sauce and Spain's cream sauce to form a delicious fusion dish. For presentation, it is recommended to consume the product with sea beans and with cold drinks such as Turkish kiren sherbet.

### Learning Outcomes

Beneficiary gets the below abilities after the practices:

- Recognizes the tools and equipment used in making kadayif pastry with seafood.
- Wears work clothes in accordance with cleanliness and customer satisfaction.
- Prepares the working environment in accordance with cooking processes.
- Expresses the preparation process steps of the tools used in making kadayif pastry with seafood.
- Expresses the steps of cooking kadayif pastry with seafood.
- Wears work clothes in accordance with its technique.
- Opens the electrical switch.
- Opens the ventilation.
- Opens the gas valve.
- Controls the trash can.
- Wipes workbenches with a dustcloth.
- Measures the ingredients to be used in making kadayif pastry with seafood with appropriate measuring tools.
- Puts the measured ingredients with into suitable containers.
- Uses the stove in accordance with its technique.
- Prepares the food in accordance with the standard recipe





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- Works by focusing on work.
- Takes safety precautions while working.
- Uses tools and materials economically.
- Complies with the cleaning rules of the working environment.
- Completes the job in the given time.

### Explanations Regarding the Implementation of the Module:

- This module consists of putting on work clothes, preparing the working environment, and preparing the tools used in making kadayif pastry with seafood.
- Apron, waist apron, work trousers, bonnet, gloves, work shoes, hand towels, washcloths, cleaning materials, stove, workbench, bowls, measuring cups, scales, spatulas, pots, spoons, colanders, etc. should be included in the equipment of the educational environment.
- Adequate preparation should be given to the students. Every student in the class should be encouraged to practice.
- The features of the tools and equipment to be used in the implementation of each module will be introduced to the students.
- Advanced chaining, all skills chaining method, modeling, demonstration, etc. methods should be used to teach the knowledge, skills and attitudes in the workshops. Verbal cues, modeling and physical assistance should be used when deemed necessary.
- Security measures of the teaching environment should be taken.

### Content of the Module

#### 1. Tools to be Used in Making Kadayif Pastry with Seafood

- Tools Used in Wearing Workwear
  - a) Apron
  - b) Waist Apron
  - c) Work pants
  - d) Bonnet
  - e) Gloves
  - f) Work shoes





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- g) Hand towel
- h) Washcloth
- **Tools Used in Preparing the Working Environment**
  - a) Bakery
  - b) Workbench
  - c) Bowls
  - d) Plates
  - e) Measuring Cups
  - f) Scales
  - g) Spatula
  - h) Cookware
  - i) Spoon
  - j) Fork
  - k) Knife
  - l) Grater
  - m) Serving Plate
  - n) Colander
  - o) Lighter
  - p) Oven
  - q) Gastronomic Tub
  - r) Water Heater
  - s) Cutting Board
  - t) Sauce Bowl
- **Ingredients Used in Making Kadayif Pastry with Seafood**
  - a) Kadayif (2,5 kg)
  - b) Sea bass (20 fillets)
  - c) Shrimp (30 pcs)
  - d) Salmon (3 kg)
  - e) Onion (2 kg)
  - f) Garlic (2 pcs)
  - g) Fresh basil (3 bundles)
  - h) Vinegar(grapes) (3 kg)
  - i) Butter (1 kg)
  - j) Celery stalk





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### Sauce 1

- k) Tomatoes (pink) (3 kg)
- l) Tomatoes (yellow) (3 kg)
- m) Eggplant (10 pcs)
- n) Bayleaf (100 g)
- o) Onion (1 kg)
- p) Fresh garlic (1 pcs)
- q) Olive oil (2 l)
- r) Green olives (1 kg)

### Sauce 2

- s) Milk cream (2 kg)
- t) Cappers (200 g)
- u) Dill (2 bundles)
- v) Salt
- w) White pepper (150 g)
- x) Red pepper
- y) Green pepper
- z) Capia pepper (2 kg)
- aa) Banana pepper (2 kg)
- bb) Frozen pea (1 kg)

## 2. Cooking Kadayif Pastry with Seafood

- Ravel the kadayif.
- Put the kadayif in a proper cup, half of them should hang from the edge.
- Oil thoroughly with butter melted in room temperature.
- Mirepoix sea bass, peel shrimps and put them in cold water with vinegar of grapes in it.
- Brunoise onions and garlic and sauté for two minutes with butter.
- Take the fish and shrimps out of cold water.
- Add celery stalk, fresh basil, some salt, some white pepper to the sauté.
- Add shrimps when it is almost done and then let it rest to cool down.

### Sauce 1

- Put olive oil in a wide pan.
- Brunoise onions and garlic inside.
- Peel the skin of tomatoes and brunoise them inside.





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- Add salt and bayleaf, let it simmer in low heat for 40 minutes.
- Roast eggplants.
- Put roasted and brunoised eggplants in it and grind to smoothness in food processor.

#### **Sauce 2**

- Put milk cream in kitchenaid container.
- Put brunoised cappers and dill and whisk till solidified.
- Add proper amount of salt. Bake the patty at 180 degrees Celsius for 15 minutes.
- Grind peas together with salt and onions. Sieve it with skimmer

### **3. Security Precautions and Organisation**

- Safety precautions must be followed
- Cleanliness and organisation rules must be followed.
- Studies must be as planned recipe

### **Measurement and Evaluation in the Module**

Various measurement tools and methods can be used in accordance with the individual characteristics of the student. The most basic method is to evaluate the suitability, taste, speed and skill levels of the module at the end of the training and to give a course grade.

