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STRATEGIC PARTNERSHIPS FOR VOCATIONAL EDUCATION and TRAINING

INTERNATIONAL SYNTHESIS OF SEAFOOD COOKING AND PRESENTATION METHODS

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Project Module-14

CULLU PASTRY WITH SEAFOOD

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Module Name: Cullu Pastry With Seafood

Purpose of the Module: Making cullu 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: Çullu pastry, which belongs to the Turkish cuisine, is intended to be a synthesis dish with the contributions of three countries, again with seafood in a way that is suitable for the taste of other countries. In this context, sea bass and salmon, which are thought to create a common flavour by the Spanish and Italian teams, were used as seafood in the çullu pastry, the production and cooking stages of which were planned by the Turkish team. Spices and vegetables were added by the Italy team. The product presentation was completed with the cream sauce made in accordance with the products by the Spanish team, resulting in a delicious seafood bagel pastry, suitable for the tastes of all three countries. Hot serving is recommended.

Learning Outcomes

Beneficiary gets the below abilities after the practices:

- Recognizes the tools and equipment used in making cullu 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 cullu pastry with seafood.
- Expresses the steps of cooking cullu 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 cullu pastry with seafood with appropriate measuring tools.





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- 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
- 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 cullu 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 Cullu Pastry With Seafood

- **Tools Used in Wearing Workwear**
 - a) Apron
 - b) Waist Apron
 - c) Work pants
 - d) Bonnet





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- e) Gloves
- f) Work shoes
- 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 Cullu Pastry With Seafood**
 - a) Sea bass (30 fillets)
 - b) Salmon (5 kg)
 - c) Thin sheet of dough (7 kg)
 - d) Onion (5 kg)
 - e) Mushrooms (2 kg)
 - f) Capia pepper (10 pcs)
 - g) Garlic (2 pcs)
 - h) Fresh basil (2 bundles)





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- i) Roasted capia pepper (3 kg)
- j) Butter (1 kg)
- k) Salt
- l) Black pepper

For Creamy Sauce

- m) Milk Cream (2 kg)
- n) Cappers (200 g)
- o) Dill (2 bundles)
- p) Salt
- q) White pepper

For Crispies

- r) Carrot (4 pcs)
- s) Cucumber (7 pcs)

2. Cooking Cullu Pastry With Seafood

- Julienne the thin sheet of dough and mix with butter.
- Put a layer of dough in the shaper and fill with the filling.
- Repeat the process by making at least three layers of dough and filling inside the shaper.
- Brunoise and saute other ingredients. Mushrooms are sliced.
- Put it in the oven at 180 degrees Celsius.
- Fry garlicks and onions on the pan with lemon juice and let it cool down aside.
- Pour the milk cream in a kitchenaid and whisk after adding brunoised cappers and dill until solidifies.
- Roast red peppers, garlic, tomatoes and make a mixture.
- Put crispy carrot and cucumber on.
- Add creamy sauce

3. Security Precautions and Organisation

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





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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.

