

*Teacher Information*

## Converting a Recipe

### Serving sizes

Serving size defines a specific amount of a particular food that represents the recommended portion for one sitting for one person. This is shown in the servings of a recipe, normally stated under the title of the recipe e.g. Serves 4.

Sometimes we need to alter the quantity/serving size of a recipe, e.g. half a recipe to make a small portion or multiply a recipe to cater for large numbers.

### Here is an example of converting a Crepe recipe

<u>Recipe-Crepes</u> Makes 8-12 servings	<u>1/2</u>	<u>X2</u>	<u>X5</u>
2 cups all-purpose flour	1 cup all-purpose flour	4 cups all-purpose flour	1 1/2 kg all-purpose flour
2 cups milk	1 cups milk	4 cups milk	2 1/2 litres milk
1/2 cup water	1/4 cup water	1 cup water	750 millilitres water
6 Tbsp. butter, melted	3 Tbsp. butter, melted	240 grams butter, melted	600 grams butter, melted
3 eggs	1 1/2 eggs*	6 eggs	15 eggs
4 Tbsp. granulated sugar	2 Tbsp. granulated sugar	160 grams granulated sugar	400 grams granulated sugar
1/4 tsp salt	Pinch of salt	1/2 tsp salt	2 1/2 tsp salt

\*Eggs can be cracked into a bowl and split between 2 groups, one egg usually weighs 60grams so 1.5 eggs would be 90 grams.



