2/3/11

Product Evaluation

Zaatar Straws

2. Even though our Zaatar Straws didn’t actually contain any Zaatar in them, they still tasted amazing. The crunchy pastry was cooked to a perfect golden-brown and tasted delicious mixed with the creamy feeling of the cheese and spices wrapped around on the inside. We had to improvise with spices, and used seasonings such as Cajun. The flavour was very unique in my mouth, but still tasted delectable. The straws didn’t exactly turn out the way they looked on the recipe picture, but they looked similar. The pastry was nicely twisted and with the spices sprinkled on top, I think the end product looked very yummy. You could strongly smell the Cajun on the Zaatar Straws, and they felt quite rough on the outside. When we took them out of the oven, they were scolding. Though I thought they tasted much better hot, than cold. The only sound that we heard when we bit into them was a big crunch sound from the pastry. I thought they tasted delicious, and wish that we could have made much more of them!

3. I was actually really happy with how or Zaatar Straws turned out. I knew they wouldn’t be the most beautiful dish, as they were very, very fiddly to prepare, especially when we were setting them out on the oven trays. But when we took them out of the oven, the pastry was cooked perfectly, and we couldn’t stop eating them after we tried our first one, so I thought they were a huge success.

4. I think next time I cook these, I will prepare more time so that I won’t have to rush, and make sure I understand everything that the recipe says. I remember Monique and I were quite unsure about a few of the instructions on the recipe, so I think we will be more organized next time. We were also rushing abit at the end, trying to get the Zaatar Straws in the oven, but we eventually got them in, and they tasted great when they came out.

