

Pastry Blender Definition

Pastry Blender Definition - Definition of pastry blender. : a device consisting of a handle with wires fastened to each end so that they form a deep curve that is used in cutting fat into flour in pastry making.pastry blender. See more synonyms for pastry blender on Thesaurus.com. noun. a kitchen utensil having several parallel wires bent in a semicircle and secured by a handle, used especially for mixing pastry dough.Pastry blender. A pastry blender or pastry cutter is a kitchen tool used to mix a hard fat into flour in order to make pastries. The tool is usually made of narrow metal strips or wires attached to a handle, and is used by pressing down on the items to be mixed. It is also used to break these fats into smaller pieces.Pastry Blender cooking information, facts and recipes. A device, also referred to as a pastry cutter, that is used to cut butter or other solid fat when it is to be blended into flour for making pastry dough, generally pie crusts.