



Task 3. Study the recipe:

(CLIL Lesson Plan -Traditional Lithuanian Dumplings Šaltanosių)

1. Read the recipe carefully:

- draw a wavy line under all ingredients,
- underline action verbs,
- study each step and write what tools you would use.

Šaltanosių Recipe (2 servings)

Ingredients:

- 200g flour
- 1 egg
- 100ml milk
- pinch of salt
- 150g curd or blueberries or cherries (filling)
- 1 tbsp sugar (optional)

Instructions:

1. Mix flour, egg, milk, and salt into dough.
2. Roll the dough and cut circles.
3. Add filling in the centre.
4. Fold and seal the dumpling.
5. Boil in salted water for 5–7 minutes.
6. Serve with sour cream or jam.

2. Read the recipe again and answer the questions:

- What is the filling made of?
- How long do you boil the dumplings?
- What can you serve them with?

