



Task 4. Match recipe steps and describe actions:

(CLIL Lesson Plan -Traditional Lithuanian Dumplings Šaltanosių)

1. Match recipe steps to the correct pictures.

- a. Roll and cut
- b. Mix dough
- c. Fill and fold
- d. Serve
- e. Boil
- f. Prepare ingredients

1.



2.



3.





4.



5.



6.



2. Now watch the [video](#) showing how Šaltanosių are made and check your answers.
3. Watch the video again and write down at least one new word or action you noticed during the video.
4. Describe what's happening in each picture.

