

**Technological Card 1**

(CLIL Lesson Plan – Pastry – Bread Soup)

**Bread Soup**

Raw ingredients	Quantity of Raw Materials and Intermediate Products for 10 pcs					Result 1 pcs./gr
	Unit kg/pcs	Bread Soup	Whipped Cream	Decor	Total	
Rye bread (without crust)	kg	0,364			0,364	
Water	kg	1,820			1,820	
Sugar	kg	0,182			0,182	
Cinnamon	kg	0,0052			0,0052	
Raisins / dried fruits	kg	0,060			0,060	
Vanilla sugar	kg	0,008			0,008	
Potato starch	kg	0.016			0.016	
Heavy cream 35%	kg		0,100		0,100	
Cranberries				0,012	0,012	
Finished product weight						0,270

**Description of the Technological Process****Bread layer:**

1. Cut the bread into small pieces and pour over with boiling water. Let it soak for 30 minutes.
2. After soaking, strain the mixture through a sieve or blend until smooth.
3. Add sugar, cinnamon, raisins, and vanilla sugar.
4. Bring to a boil, and optionally add dissolved potato starch if you want a thicker consistency.
5. Let it cool before serving.



### Whipped cream:

1. Chill the heavy cream in the refrigerator for at least 30 minutes before whipping.
2. Pour the chilled cream into a mixing bowl.
3. Whip with a hand mixer or whisk until soft peaks form.

### Assembly:

1. Pour 250gr of the prepared and cooled rye bread soup into individual serving bowls or cups.
2. Place a dollop of whipped cream (about 15–20 g per serving) on top of each bowl of soup.
3. Decorate with a cranberry on top.
4. Serve immediately.

### Appearance sample



### Quality Indicators and Potential Allergens of Bread Soup with Whipped Cream

<b>Indicators</b>	<b>Short Description</b>
Aroma	Earthy, slightly sour rye notes with hints of malt and warm spices
Taste	Mildly tangy, rich rye flavour, subtle sweetness, and a creamy finish
Consistency	Thick, hearty, smooth, slightly velvety





<b>Allergens</b>	Rye flour, dairy products (if cream is added).

**Packaging:** Food film, lidded box

**Storage conditions:** 0 - +4°C

**Shelf life:** Soup can be stored for 3 days in the refrigerator

