



Answers to the tasks in the HOUTs

(CLIL Lesson Plan -Traditional Lithuanian Dumplings Šaltanosių)

Task 1.

1g, 2f, 3h, 4c, 5b, 6d, 7e, 8a

Task 2.

Ingredients butter, cherry, blueberry, curd, eggs, flour, jam, milk, salt, sour cream, sugar, water

Tools bowl, colander, knife, plate, pot, pot, rolling pin, sieve, spoon, whisk

Actions add, boil, cut, fill, fold, knead, mix, roll, seal, serve, whisk

Task 3.

Instructions:

1. Mix flour, egg, milk, and salt into dough. - bowl, spoon or whisk, measuring cup
2. Roll the dough and cut circles. - rolling pin, cookie cutter or glass, cutting board
3. Add filling in the centre. - spoon, small bowl (for filling)
4. Fold and seal the dumpling. - fingers or fork
5. Boil in salted water for 5–7 minutes. - pot, stove, slotted spoon or colander
6. Serve with sour cream or jam. - plate

What is the filling made of? It is made of curd or blueberries or cherries.

How long do you boil the dumplings? Boil them for 5–7 minutes.

What can you serve them with? Serve them with sour cream or jam.

Task 4.

1. f Prepare ingredients
2. b Mix dough
3. a Roll and cut
4. c Fill and fold
5. e Boil
6. d Serve

Task 5.

Multiple Choice

1. c Curd
2. b Cold noses
3. c At weekends and at childhood celebrations
4. a Sour cream and jam
5. b Pierogi (Poland)

True or False

6. False
7. True
8. True

