



Task 7: Prepare soft cut fruit caramel:

(CLIL Lesson Plan - Soft Cut Fruit Caramel)

1. *Split into groups to prepare soft cut fruit caramel using the English recipe provided.*

Follow the step-by-step instructions.

Use the correct vocabulary as much as possible while working (e.g., "Pass me the bowl," "Melt butter and sugar.").

2. *Present the finished product to the class.*

Soft cut fruit caramel recipe

Raw material name Total (g)

- Fruit/berry puree 185
- Lime puree 80
- Cream 198
- Sugar 278
- Dextrose 66
- Glucose syrup 120
- Butter 54
- Cocoa butter 26
- Citric acid 2

Production, presentation, and delivery of the cream product:

1. Heat the cream, sugar, dextrose, and glucose syrup to 110°C.
2. Once the specified temperature has been reached, add the room temperature puree and juice. Stir in the room temperature butter. Mix.
3. Cook the caramel over medium or higher than medium heat to 118°C, stirring constantly.
4. Stir in the cocoa butter (stabilizing ingredient) and acid (flavoring ingredient) and mix vigorously.
5. Pour into a prepared 24x24 cm H1.3 cm frame. Smooth out VERY quickly.
6. Leave to stabilize for 24 hours at a temperature of 16-18°C.
7. Lightly grease the cutting tools with oil. Cut into pieces of the desired size using knives or a cutting "guitar". The size of the candies is 1.5 cm x 3 cm. Wrap the candies in paper and enjoy.
8. The temperature range can be from 116 to 119°C.

