



Task 4: Fill in the blanks using the correct word from the box:

(CLIL Lesson Plan - Mixing Protein Dough - Classic Nougat)

oven – spatula – boiling – whisk – sugar – tray – syrup – thermometer – oil – rice paper –
meringue – set – invert – glossy – pinch

Step 1

Heat the _____ to 180C/160C fan/gas. Scatter the nuts over a baking _____ and toast in the oven for 10 mins, then set aside. Cut the two pieces of _____ to fit a 20 x 20 cm square tin. Line the tin with one sheet, brush the sides of the tin with _____, then dust with icing _____.

Step 2

Put the honey into a saucepan. In another saucepan, combine sugar, glucose, and water. Put the egg whites in a clean bowl of a tabletop mixer with a _____ and whisk on low speed. Heat the honey until it reaches 121C on a digital cooking _____, then pour it over the egg whites and increase speed to medium. While whisking, continue _____ the sugar and water until the _____ reaches 145C. Slowly pour it into the egg whites. Beat for about 10 mins until you have a thick, _____, firm _____.

Step 3

Use a _____ to stir through the warm nuts, vanilla extract, and a small _____ of salt. Scrape the mixture into the lined tin and smooth it out evenly. Top with the remaining rice paper and press down. Leave the nougat to _____ for at least 2 hours or overnight.

Step 4

To portion, loosen the edges using a spatula, then _____ the tin onto a clean board. Use a sharp, hot knife to cut the nougat into bars or squares.

