

HANDOUT 3

Exercise 3. Use the target terminology in the sentences of your own to give general characteristics of Kringels. Consult the [Illustrated Gastronomy Dictionary](#) if necessary.

Basic kringel related vocabulary

English Term	Estonian	Definition
yeast dough	pärmitainas	a dough made with yeast that rises due to fermentation
braided	punutud	interwoven strands of dough
filling	täidis	the ingredient mixture inside the dough
icing	glasuur/pumat	a sugar-based coating on the baked product
crumb	puru	the inner texture of the baked product, mis koosneb suhkrust, võist ja jahust
crust	koorik	the outer baked layer
golden-brown	kuldpruun	describes a perfectly baked color
soft / airy	pehme / õhuline	describes the ideal texture of the inside of the bread