



**TASK 2. Read the short facts about the history of meringue below. Then match each sentence (1–8) with the correct ending (a–h).**

(CLIL Lesson Plan – Pastry. Different types of Meringue)

1. Meringue is a sweet treat made mainly from egg whites and sugar, which...
2. The origin of meringue is often linked to a Swiss town called Meiringen, where...
3. Some food historians believe meringue was first created in France during the 1600s, and...
4. The process of whipping egg whites with sugar until stiff peaks form gives meringue its...
5. French meringue was developed by gently heating the ingredients to create a more...
6. Italian meringue is considered the most stable type because...
7. Albumin powder, a dried form of egg whites, is used in professional baking to...
8. Today, meringue is used in many desserts worldwide, such as Pavlova, lemon meringue pie, and...

  

- a. it became popular among French pastry chefs.
- b. it can be light, airy, and crispy after baking.
- c. it improves consistency and shelf life in commercial kitchens.
- d. it is believed to have been named after the Swiss town Meiringen.
- e. it involves pouring hot sugar syrup into whipped egg whites.
- f. it is made by whipping the ingredients without cooking first.
- g. it is often topped with fruit and cream.
- h. stable and glossy texture for frostings and decorations.



Vocabulary help? Access the project [Gastronomy e-Pictionary](#)

