

**TASK 3. Look at the definitions and explore the meaning of the words.**

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

Word / Phrase	Meaning (Explanation in English)
Meringue	A sweet foam made by whipping egg whites and sugar. Used in desserts.
Foam	A light, airy texture made from tiny air bubbles trapped in a liquid or solid (like whipped egg whites).
Egg whites	The clear part of an egg that becomes white when cooked; used to make meringue.
Stiff peaks	A stage in whipping egg whites where the foam stands up firmly and keeps its shape.
Sugar syrup	A hot liquid made from sugar and water, cooked to a high temperature.
Glossy	Shiny and smooth-looking surface, often used to describe well-whipped meringue.
Stable	Able to hold its shape for a long time without collapsing.
Bain-marie (double boiler)	A gentle heating method using a bowl over simmering water, often used to melt or warm ingredients.
Dense	Thick and heavy in texture, not light or airy.
Albumin	Powdered egg whites used in baking as a substitute for fresh egg whites.
Fruit purée	A thick liquid made by blending fruit into a smooth consistency.
Aroma	The smell or scent of food, especially when pleasant or fruity.
Moisture	Water or liquid content; can affect the texture of baked goods.
Pavlova	A dessert made with baked meringue, usually topped with whipped cream and fruit.
Meringue kisses	Small, bite-sized baked meringues, often used as decoration or snacks.





TASK 4. Match the definitions with the correct words you explored earlier. Write the correct word next to each definition.

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

1. Meringue	A. smooth and shiny look, usually describing well-whipped egg whites
2. Stiff peaks	B. A whipped sweet topping or frosting made with butter and sugar.
3. Albumin	C. A baked dessert with a crisp meringue base, often topped with fruit and cream.
4. Glossy	D. A sweet foam made by whipping egg whites and sugar.
5. Buttercream	E. A thick liquid made from blended fruit.
6. Fruit purée	F. Powdered egg whites, used in professional baking.
7. Sugar syrup	G. A hot liquid made from sugar and water.
8. Foam	H. A hard-drying icing used for cookies and decorations.
9. Pavlova	I. A texture created by tiny air bubbles in a liquid or semi-liquid.
10. Royal icing	J. A stage where whipped egg whites hold a firm shape and don't collapse.

