



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.



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





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.



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