



**TASK 6. Work in small groups (teams). Describe each type's texture, process, use, stability and match to real-life uses (macarons, pavlova, buttercream). Prepare a short group presentation using the sentence frame provided.**

**French meringue is made by...**

**It is... and used for...**

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

**Exercise 8.**

Type of Meringue	Method	Texture	Uses
French	Whipping egg whites with sugar to stiff peaks	Light, airy	making meringues
Italian	Pouring hot sugar syrup into whipped egg whites	Smooth, silky	Filling cakes, making creams, ice cream, Alaska
Swiss	Whipping egg whites with sugar over a water bath	Dense, crunchy	Buttercream, Pavlova
Albumin	Whipping albumin+ water +sugar	Light, airy	Decorating cakes, making meringues, macarons
Berry	Adding berry puree to whipped egg whites + sugar	Soft, fruity	Decorating desserts, making cakes, ice cream

