



**TASK 7. Read the case study below. In pairs or small groups, discuss what went wrong. Use your knowledge of meringue-making to suggest possible causes and solutions. Present your findings.**

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

**Team 1. Meringue won't stiffen. Why?**

**Problem:** Despite long whipping, the egg whites remain foamy and soft.

**Possible Causes:**

- Presence of fat (e.g., yolk contamination in whites).
- Bowl or whisk not properly cleaned (greasy surface).

**Solution:**

- Ensure utensils are completely grease-free.
- Use fresh, room-temperature egg whites.
- Add a pinch of acid (e.g., lemon juice or cream of tartar) to stabilize.

**Team 2. Meringue is gritty. Why? What's the solution?**

**Problem:** The texture of the baked meringue is grainy instead of smooth.

**Possible Causes:**

- Sugar not fully dissolved before baking.
- Too coarse sugar used.

**Solution:**

- Whisk sugar gradually into the egg whites until fully dissolved (rub between fingers to test).
- Use superfine or caster sugar.

**Team 3. Meringue is weeping (syrup is leaking). What's the solution?**

**Problem:** After baking, a sticky liquid appears between meringue and surface.

**Possible Causes:**

- Undercooked meringue.
- High humidity or sugar not fully stabilized.

**Solution:**

- Bake at a low temperature longer to fully dry.

Avoid overbeating and ensure sugar is well incorporated



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