



## Answers to the tasks

(CLIL Lesson Plan – World Cuisine: Milk Balls)

### Task 1.

**Gloves** wok pot saucepan lid/cover/top **frying pan/skillet**  
roasting pan double boiler pressure cooker colander casserole  
blender grater (egg) beater **plate** ladle ice cream scoop  
cookie cutter strainer garlic press bottle opener can opener  
whisk (vegetable) peeler **knife** **spatula** paring knife

### Task 2.

1. Pour sugar into a pan
2. Add water
3. Put butter into the mixture
4. Put the pan on the preheated stove
5. Allow sugar and butter to melt
6. Pour milk powder
7. Cook until soft non-sticky dough forms
8. Take out
9. Divide into portions
10. Add food colouring
11. Make balls
12. Flatten the coloured balls
13. Place small balls and seal
14. Make a presentation

### Task 3.

E\_a s\_t\_y      M\_i\_l\_k\_y      Q\_u\_i\_c\_k





## Task 4.

(CLIL Lesson Plan – World Cuisine: Milk Balls)

### TECHNOLOGICAL CARD

Name of the dish MILK BALLS

Ingredients	Brutto	Netto
sugar	¼ cup	50 g
water	½ cup	120 g
butter	1 tbsp	14 g
milk powder	1 cup+2 tbsp	120-130 g

### INSTRUCTIONS

1. Pour sugar into a pan
2. Add water
3. Put butter into the mixture
4. Put the pan on the preheated stove
5. Allow sugar and butter to melt
6. Pour milk powder
7. Cook until soft non-sticky dough forms
8. Take out
9. Divide into portions
10. Add food colouring
11. Make balls
12. Flatten the coloured balls
13. Place small balls and seal
14. Make a presentation

### Quality Requirements

E\_a s\_t\_y          M\_i\_l\_k\_y          Q\_u\_i\_c\_k

