



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 Milky Qu_i_c_k



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





Task 4.

(CLIL Lesson Plan – World Cuisine: Milk Balls)

TECHNOLOGICAL CARD

Name of the dish MILK BALLS

Ingredients	Brutto	Netto
sugar	1/4 cup	50 g
water	1/2 cup	120 g
butter	1 tbsp	14 g
milk powder	1 cup+2 tbsp	120-130 g

INSTRUCTIONS

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Quality Requirements

E_a_s_t_y

M i l k y

Q u i c k



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