



HOUT 2

(CLIL Lesson Plan – World Cuisine: Milk Balls)

Task 1. Watch the video about Milk Balls and do the tasks:

<https://www.youtube.com/watch?v=El0EUN6keIM&t=23s>

a) Choose the proper Milk Balls utensils and underline them:

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

Task 2. Put cooking instructions in a logical order:

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

Task 3. Fill in the missing letter to identify organoleptic characteristics of the dish:

E_ _ y m_ _ _ y q_ _ _ k



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

