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## HANDOUT 5, pages 1-2

**Reading task.** Read the fact file about a certain type of minced meat roll.

Now, after reading the fact file, look at the picture on the smartboard and answer the following questions:

1. What is the texture of this minced meat roll?
2. What ingredients are commonly used to make this minced meat roll?
3. How is this minced meat roll typically used in a meal?
4. How stable is this minced meat roll after cooking?



Minced meat rolls are made by stuffing ground meat with a variety of fillings, then rolling it into a cylindrical shape. These rolls are often seasoned with herbs, spices, and other ingredients to enhance their flavor.

### Texture

The texture of the minced meat roll should be firm but juicy, with the filling being evenly distributed throughout the meat. The outer surface is typically browned during cooking, giving it a crispy texture.



 <p>5 tl part Sega 700g hakklihaga:</p>	<h3>Ingredients</h3> <p>Common ingredients include ground meat (such as beef, pork, or chicken), breadcrumbs, eggs, herbs, spices, and sometimes cheese or vegetables for the filling. A binding agent like egg is used to hold the mixture together.</p>
	<h3>Use</h3> <p>Minced meat rolls are often served as a main dish. They can be cooked in various ways, including roasting, baking, or frying. They are typically served with sauces or garnishes like mashed potatoes, salads, or rice.</p>
 <p>Küpseta ahjus 175 C° 45-55 min.</p>	<h3>Stability</h3> <p>Once cooked, the minced meat roll should remain firm enough to hold its shape. The stability largely depends on the binding agent used and the cooking method. A properly cooked minced meat roll should not fall apart when sliced.</p>