



**Answers:**

(CLIL Lesson Plan – Pastry. Ukrainian roller buns with poppy seeds and rose jam filling)

**Task 1.**

1. flour, 2. sugar, 3. poppy seeds, 4. Yeast, 5. Milk, 6. Butter, 7. rose jam

**Task 2**

**Correct words to circle** (related to making yeast-based roller buns):

**Bake** – buns are baked in the oven

**Rise** – yeast makes the dough rise

**Mix** – ingredients are mixed together

**Twist** – the dough may be twisted into shape

**Shape** – form the buns by hand

**Egg** – used in the dough or as an egg wash

**Glaze** – brushing with egg or sugar syrup before or after baking

**Roll** – dough is rolled out before shaping

**Flour** – main ingredient for the dough

**Proof** – letting the dough rise before baking

**Knead** – to work the dough to develop gluten

**Preheat** – warming the oven before baking

**Brush** – applying egg or glaze on top

**Fry, chill, steam** – not typical for roller buns

1. We press, stretch, and fold the dough to develop gluten, which gives it strength and elasticity.
2. The yeast produces gas (carbon dioxide), which makes the dough expand and become light and airy.
3. So the oven is hot enough for the dough to start baking immediately, ensuring even rising and proper texture.

**Task 5:** 1. Substitute, 2. Knead, 3. Proof, 4. Filling, 5. Golden brown, 6. Glaze, 7. Yeast, 8. Texture, 9. Bake