



Task 1. Read each clue aloud. Students must guess the correct ingredient in English.

Teacher also divides the class into teams and gives points for correct answers.

Answer the question: “Which is your favourite baking ingredient? Why?”

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

“Mystery Ingredient” Quiz

1. Clue:

“This white powder is the base of many doughs. We use it to make bread, cakes, and buns. It can be all-purpose or whole wheat.”

2. Clue:

“This sweet ingredient comes from sugarcane or sugar beet. It makes the dough and filling taste better.”

3. Clue:

“These tiny black seeds are boiled or ground for a special filling. They’re popular in Eastern European baking.”

4. Clue:

“These are tiny, living granules that make the dough rise. They like warmth and a little sugar.”

5. Clue:

“This white liquid comes from cows. It’s often used in cakes and dough to add moisture and softness.”

6. Clue:

“This yellowish ingredient is solid when cold and melts when heated. It makes pastries rich and tasty.”

7. Clue:

“This ingredient makes the buns sweet and fragrant. It can be pink or red, made from rose petals.”



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

