



Task 5. Read the sentences and complete with the correct words.

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

glaze – substitute – proof – knead – filling – yeast – texture – bake – golden brown

1. If you don't have rose jam, you can _____ it with apricot jam.
2. You must _____ the dough for at least 10 minutes.
3. Let the dough _____ in a warm place before shaping.
4. The poppy seed _____ is spread inside before rolling.
5. Roller buns are baked until _____ _____ in color.
6. A sugar _____ is brushed on top after baking.
7. _____ gives the dough its fluffy texture.
8. The _____ should be soft inside, slightly crisp outside.
9. Don't forget to _____ the roller buns at 180°C.



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

