



## Answers to the tasks

(CLIL Lesson Plan – Unleavened dough: Shortbread)

Task 4. 1.c); 2.d); 3.a); 4.b)

Task 6.

### TECHNOLOGICAL CARD

Name of the product: Shortbread

Ingredients	Brutto (gross weight)	Netto (net weight)
unsalted butter, softened	125g	125
caster sugar, plus extra to finish	55g	55
plain flour	180g	180

### INSTRUCTIONS

- 1 Preheat the oven to 190C/170C Fan/Gas 5.
- 2 Beat the butter and the sugar together in a bowl until smooth. (You can do this in a food processor if your butter is a bit cold.)
- 3 Stir in the flour until thoroughly combined. (If you are using a food processor, you can add the flour in this way.) Turn onto a clean work surface knead the dough just enough to bring the mixture together in to a smooth ball of dough.
- 4 Use a rolling pin to gently roll out until the dough is 1cm/½in thick.
- 5 Cut into shortbread rounds or fingers and place onto a baking tray lined with baking paper. Sprinkle with caster sugar and chill in the fridge for 20 minutes.
- 6 Bake in the oven for 15–20 minutes, or until pale golden-brown. Set aside to cool on a wire rack.

Brutto=Netto ZERO Waste

### Quality Requirements

Answers: crumbly, friable, light



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

