



Supplementary Materials

Shortbread Recipe Variations

(CLIL Lesson Plan – Unleavened dough: Shortbread)

1. Scan the QR code to get information about Union Jack Shortbread biscuits

https://www.bbc.co.uk/food/recipes/union_jack_shortbread_64566



Ingredients

For the shortbread

- 180g/6oz salted **butter**, at room temperature
- 85g/3oz **caster sugar**
- 1 tsp **vanilla bean paste** (or extract)
- 270g/9¾oz **plain flour**, plus extra for sprinkling

For the royal icing

- 60g/2¼oz **egg white** (from approximately 2 free-range eggs), plus extra if needed
- 360g/12½oz **icing sugar**, sieved, plus extra if needed
- dark blue and red gel **food colouring**

To decorate

- edible sprinkles
- edible glitter



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





2. Scan the QR code to get information about Earl Grey Shortbread Cookies



Ingredients

2 cups all-purpose flour
2 tablespoons loose Earl Grey tea leaves
1/2 teaspoon salt
3/4 cup confectioners' sugar
1 teaspoon pure vanilla extract
1 cup (2 sticks) butter, room temperature



Useful links:

<https://www.sprinklebakes.com/2022/11/earl-grey-shortbread-cookies.html>

<https://www.foodnetwork.com/recipes/claire-robinson/earl-grey-shortbread-cookies-recipe-1917526>



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



3. Study the recipe Variations from Ukraine

(CLIL Lesson Plan – Unleavened dough: Shortbread)

SHORTBREAD from BUKOVYNA



Salty Shortbread Biscuits

Ingredients	Weight
For biscuits:	
Butter	250
Flour	250
Corn flour	124
Parmesan	24
Sun-dried tomatoes	28
Salt	7
Oregano	10
For decoration:	
Butter	20
Flour	20
Corn	10
Water	8
OUTCOME - 10 items	60

Instructions

Grind butter with salt, combine plain and corn flour, then sift and add to the butter. Add grated Parmesan cheese, chopped sun-dried tomatoes and oregano. Knead the dough. Put the dough into the refrigerator for 20 minutes. After that, roll out the dough into a 1 cm thick layer and shape it into biscuits. Top with dough decorations in the shape of a thistle plant. Bake for 15 minutes at 160°.

Decoration

Put the dough in the fridge for 10 minutes. Then roll it out and use molds to design the decorative elements (a thistle).

Quality requirements: the product has no cracks and significant defects; its surface is smooth; the taste is delicate, oily; the structure is crumbly.



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





References

1. TeachThought. (n.d.). *Reflection questions based on Bloom's Taxonomy*. TeachThought. <https://www.teachthought.com/critical-thinking/28-critical-thinking-question-stems/>
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