

## Answers to the tasks

(CLIL Lesson Plan – Flour and Confectionery Products: Shortcrust)

### Task 1.

a)

Feature	Batter	Dough
<b>Definition</b>	Thin blend of flour, egg, and liquid	Mixture of flour/meal and liquid
<b>Texture</b>	Thin, pourable or spoonable	Thick, pliable, holds shape
<b>Preparation</b>	Beaten or whisked	Mixed and kneaded
<b>Origin of Name</b>	From French <i>battre</i> = "to beat"	General culinary term
<b>Manipulation</b>	Cannot be kneaded	Can be kneaded, rolled, or shaped
<b>Types</b>	Pour batter, drop batter, coating batter	Soft dough, stiff dough (based on liquid ratio)
<b>Common Liquids Used</b>	Water, milk, eggs	Water, milk
<b>Usage Examples</b>	Pancakes, cake batters, tempura	Bread, pizza, pasta, cookies
<b>Consistency Control</b>	Controlled by ingredient ratio (more liquid)	Controlled by flour-to-liquid ratio

b)

Aspect	Leavened Dough	Unleavened Dough
<b>Definition</b>	Dough that contains a leavening (raising) agent	Dough that contains <b>no leavening agent</b>
<b>Leavening Agents</b>	Natural: yeast, sourdough starter Chemical: baking powder, baking soda	None
<b>Effect During Baking</b>	Dough <b>rises</b> during baking due to gas release from leavening	Dough <b>does not rise</b> ; remains flat or dense
<b>Examples</b>	Bread, pizza dough, brioche, muffins, cakes, quick breads	Tortillas, pasta, crackers, flatbreads, shortcrust pastry
<b>Time and Labor</b>	Often requires <b>more time and preparation</b> , especially with natural leavening	Typically <b>faster and simpler</b> to prepare
<b>Texture Outcome</b>	Airy, light, fluffy	Dense, firm, crisp or crumbly depending on fat content
<b>Fat Content</b>	Can vary; not defining	Often <b>higher fat content</b> (e.g., short doughs)
<b>Special Notes</b>	Includes both slow-rise (yeast) and fast-rise (chemical) types	Includes "short dough" with high fat-to-flour ratio (e.g., tart crusts, cookies)

### Task 2.

Odd word out: 1. yeast; 2. flour; 3. pour; 4. vinegar; 5. running

Category: 1. ingredients; 2. liquids; 3. 4. shortening; 5. texture



**Task 3.**

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**a) Fill in the table:**

<b>Ingredient</b>	<b>Brutto</b>	<b>Netto (approx.)</b>
Wheat flour	250 g	250 g
Butter (chilled)	150 g	150 g
Sugar	50 g	50 g
Egg	1	~50 g (without shell)
Baking powder	1 tsp	~5 g
Vanilla sugar	1 tsp	~4 g
Salt	¼ tsp	~1.5 g
Dough colouring	Optional	as needed (typically 1–3 g)

**INSTRUCTIONS****b) Choose the proper word and complete the instructions:****Use   Beat   Wrap   Mix   Form   Knead   Add   Bake**

1. \_\_\_\_ **Mix** \_\_\_\_ flour, baking powder, salt and vanilla sugar in a bowl.
2. \_\_\_\_ **Add** \_\_\_\_ the cold cubed butter and cut it into the flour with a knife or rub it with your fingers until crumbs form.
3. \_\_\_\_ **Beat** \_\_\_\_ the egg and add sugar.
4. \_\_\_\_ **Knead** \_\_\_\_ the dough quickly. If it is too dry, you can add 1-2 tablespoons of cold water.
5. \_\_\_\_ **Wrap** \_\_\_\_ the dough in a film and put it in the refrigerator for 30 minutes.
6. \_\_\_\_ **Form** \_\_\_\_ small balls from each part of the dough.
7. \_\_\_\_ **Use** \_\_\_\_ special forms or molds for walnut cookie shells.
8. \_\_\_\_ **Bake** \_\_\_\_ in an oven preheated to 180°C for about 15-20 minutes

**Quality Requirements**

Answers: crumbly, friable, light

