



HOUT 1

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

Task 1.

a) Use the fact file of the site to trace the difference between doughs and batters.

Fill in the table:

WebstaurantStore. (2020, November 13). *Differences between batter and dough: Types, examples & more.* WebstaurantStore. <https://www.webstaurantstore.com/blog/3452/batter-vs-dough.html>

What Is Batter?

A batter is a thin blend of flour, egg, and liquid that you cannot knead. Derived from the French word *battre*, meaning ‘to beat’, you make batters by beating/whisking their ingredients together. Culinary professionals break batters into three categories: drop batter, pour batter, and coating batter based on how they use them.

What Is Dough?

At its most basic, dough is a mixture of flour/meal and a liquid. You can use any type of flour or meal to make dough. The most common liquids for dough making are milk and water. Doughs have pliable consistencies, perfect for rolling and kneading. While dough should always hold a form, you can make a soft or stiff dough by adjusting your fluid to flour/meal ratio.



FEATURE	BATTER	DOUGH
definition		
texture		
common liquids used		
types		





b) Fill in a comparison table between leavened and unleavened doughs. Work in groups:

Unleavened vs Leavened

There are many types of dough, but we can broadly categorize them as either a leavened or an unleavened dough.

Leavened Definition

The term leavened describes baked goods made with a leavening (raising) agent. There are both natural and chemical leavening agents. Fermented yeasts and **sourdough starters** are natural leavening agents that provide rich flavors but are time- and labor-intensive.

Baking soda and baking powder are common chemical leavening agents. We call breads leavened with chemical leavening agents “quick breads” because they require less time and labor than raising dough with a natural leavening agent.

Unleavened Definition

Unleavened describes baked goods that don't use a leavening (raising) agent. Subsequently, unleavened doughs will not rise when baked. Doughs that don't require a leavening agent include tortillas, pasta, crackers, and flatbreads.

Perhaps the broadest category of unleavened sweet dough is short dough. In baking, the word “short” or “**shortening**” is used to describe fat content, so short doughs are doughs that have more fat than flour. The desired short dough consistency is dense and soft, so they're usually unleavened (unraised).

However, not all high-fat doughs are short doughs. Buttery but yeasted brioche doughs are not considered short doughs, and high-fat laminated doughs aren't classified as short dough either.

Aspect	Leavened dough	Unleavened Dough
Definition		
Leavening Agents		
Effect During Baking		
Examples		
Time and Labor		
Texture Outcome		
Fat Content		
Special Notes		

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