



HOUT 3

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

TECHNOLOGICAL CARD

Name of the dish _____

Task 3.

a) Fill in the ingredients:

Ingredients	Brutto	Netto

INSTRUCTIONS

b) Choose the proper word and complete the instructions:

Use Beat Wrap Mix Form Knead Add Bake

- _____ flour, baking powder, salt and vanilla sugar in a bowl.
- _____ the cold cubed butter and cut it into the flour with a knife or rub it with your fingers until crumbs form.
- _____ the egg and add sugar.
- _____ the dough quickly. If it is too dry, you can add 1-2 tablespoons of cold water.
- _____ the dough in a film and put it in the refrigerator for 30 minutes.
- _____ small balls from each part of the dough.
- _____ special forms or molds for walnut cookie shells.
- _____ in an oven preheated to 180°C for about 15-20 minutes

Quality Requirements

C_ _ _ _ _ y F_ _ _ _ _ e L_ _ _ t



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

