

Technological Card 1

(CLIL Lesson Plan – Pastry – Layered Rye Bread Dessert)

Layered Rye Bread Dessert

Raw ingredients	Quantity of Raw Materials and Intermediate Products for 10 pcs						Result 1 pcs./gr
	Unit kg/pcs	Bread layer	Jam layer	Whipped cream layer	Decor	Total	
Rye bread	kg	0,800				0,364	
Sugar	kg	0,400				1,820	
Cinnamon	kg	0,012				0,182	
Heavy cream 35%	kg	1,200				0,0052	
Berry jam	kg		1,200			0,060	
Fresh berries	kg				0,250	0,008	
Finished product weight							

Description of the Technological Process

Bread layer:

1. Place the rye bread crumbs in a non-stick frying pan.
2. Add the sugar and cinnamon.
3. Toast over medium heat for about 5–7 minutes, stirring constantly, until the crumbs are golden brown and crunchy. Remove from heat and let cool slightly.

Whipped cream layer:

1. Chill the heavy cream in the refrigerator for at least 30 minutes before whipping.
2. Pour the chilled cream into a mixing bowl.
3. Whip with a hand mixer or whisk until stiff peaks form.



Assembly:

1. In serving glasses or a trifle dish, layer the ingredients as follows: bread crumbs, berry jam, whipped cream.
2. Repeat the layers 2–3 times, depending on the size of your container.
3. End with a top layer of whipped cream.
4. Decorate with fresh berries.
5. Cover and refrigerate for at least 2 hours to allow the flavors to meld and the dessert to set.
6. Serve chilled.

Appearance sample



Quality Indicators and Potential Allergens of Layered Rye Bread Dessert

Indicators	Short Description
Aroma	Toasted rye bread crumbs with warm cinnamon, sweet berry notes, and creamy whip aroma
Taste	Crunchy, slightly caramelized rye flavour combined with sweet, fruity berry layers and airy cream
Consistency	Layered consistency: crunchy bread, smooth jam, and creamy whipped topping; slight velvety and airy
Allergens	Rye flour (gluten), dairy (from cream), possible traces of nuts from decorations

Packaging: Food film, lidded box or glass container

Storage conditions: 0 - +4°C

Shelf life: Dessert can be stored for 3 days in the refrigerator

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

