

Technological Card 1

(CLIL Lesson Plan – Pastry – Bread Soup)

Bread Soup

Raw ingredients	Quantity of Raw Materials and Intermediate Products for 10 pcs					Result 1 pcs./gr
	Unit kg/pcs	Bread Soup	Whipped Cream	Decor	Total	
Rye bread (without crust)	kg	0,364			0,364	
Water	kg	1,820			1,820	
Sugar	kg	0,182			0,182	
Cinnamon	kg	0,0052			0,0052	
Raisins / dried fruits	kg	0,060			0,060	
Vanilla sugar	kg	0,008			0,008	
Potato starch	kg	0.016			0.016	
Heavy cream 35%	kg		0,100		0,100	
Cranberries				0,012	0,012	
Finished product weight						

Description of the Technological Process

Bread layer:

1. Cut the bread into small pieces and pour over with boiling water. Let it soak for 30 minutes.
2. After soaking, strain the mixture through a sieve or blend until smooth.
3. Add sugar, cinnamon, raisins, and vanilla sugar.
4. Bring to a boil, and optionally add dissolved potato starch if you want a thicker consistency.
5. Let it cool before serving.



Whipped cream:

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 soft peaks form.

Assembly:

1. Pour 250gr of the prepared and cooled rye bread soup into individual serving bowls or cups.
2. Place a dollop of whipped cream (about 15–20 g per serving) on top of each bowl of soup.
3. Decorate with a cranberry on top.
4. Serve immediately.

Appearance sample



Quality Indicators and Potential Allergens of Bread Soup with Whipped Cream

Indicators	Short Description
Aroma	Earthy, slightly sour rye notes with hints of malt and warm spices
Taste	Mildly tangy, rich rye flavour, subtle sweetness, and a creamy finish
Consistency	Thick, hearty, smooth, slightly velvety





Allergens	Rye flour, dairy products (if cream is added).

Packaging: Food film, lidded box

Storage conditions: 0 - +4°C

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

