



### Task 3. Study the recipe:

(CLIL Lesson Plan -Traditional Lithuanian Dumplings Šaltanosių)

1. *Read the recipe carefully:*

- draw a wavy line under all ingredients,
- underline action verbs,
- study each step and write what tools you would use.

#### Šaltanosių Recipe (2 servings)

Ingredients:

- 200g flour
- 1 egg
- 100ml milk
- pinch of salt
- 150g curd or blueberries or cherries (filling)
- 1 tbsp sugar (optional)

Instructions:

1. Mix flour, egg, milk, and salt into dough. \_\_\_\_\_
2. Roll the dough and cut circles. \_\_\_\_\_
3. Add filling in the centre. \_\_\_\_\_
4. Fold and seal the dumpling. \_\_\_\_\_
5. Boil in salted water for 5–7 minutes. \_\_\_\_\_
6. Serve with sour cream or jam. \_\_\_\_\_

2. *Read the recipe again and answer the questions:*

- What is the filling made of?
- How long do you boil the dumplings?
- What can you serve them with?

