



Task 1: Study the vocabulary list:

(CLIL Lesson Plan - Mixing Protein Dough - Classic Nougat)

Verb	Definition
heat	to make something warm or hot using an oven or stove.
toast	to brown food (like nuts) by heating it in the oven.
whisk	to beat ingredients quickly with a whisk to add air.
boil	to heat a liquid until it bubbles strongly.
pour	to transfer a liquid from one container to another.
stir	to move ingredients around in a bowl or pan using a spoon or spatula.
scrape	to pull a sticky or thick mixture off a surface using a tool.
brush	to apply a small amount of liquid or oil with a brush.
dust	to lightly cover a surface with a dry ingredient like sugar or flour.
press	to push something down firmly.
invert	to turn something upside down.
set	to leave something until it becomes firm or solid.
cut/portion	to divide into smaller pieces using a knife.

Ingredient	Definition
honey	a thick, sweet liquid made by bees, used as a natural sweetener.
sugar	a sweet substance used in baking and cooking.
glucose	a thick sugar syrup often used in candy and nougat.
egg whites	the clear part of an egg, used to add structure and lightness.
nuts	edible seeds (like almonds, hazelnuts) used for crunch and flavour.
vanilla extract	a liquid flavouring made from vanilla beans.
salt	a white mineral used to enhance flavour.
icing sugar	a very fine sugar used for dusting or icing.

Utensil	Definition
oven	a kitchen appliance used for baking and roasting food.
baking tray	a flat metal sheet used for baking items in the oven.
saucepan	a deep pan with a handle used for cooking on the stove.
spatula	a flat tool used to mix, scrape, or spread ingredients.
thermometer	a tool used to measure temperature when cooking.
tin	a metal container used to shape baked goods.
knife (serrated, hot)	a knife with a saw-like edge, used hot for cutting sticky items.
table top mixer	a machine with a whisk attachment for mixing and beating ingredients.
rice paper	a thin edible sheet used to line and top nougat.

