



Task 2: Match each baking verb to the correct definition:

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

1. Whisk	a. to move ingredients gently in a circular motion, usually with a spoon.
2. Fold	b. to mix with quick, strong movements to add air (often used with eggs or cream).
3. Overmix	c. to combine ingredients smoothly and evenly.
4. Beat	d. to mix too much, which can cause the dough to lose air or become tough.
5. Stir	e. to carefully combine a light, airy mixture (like whipped egg whites) with a heavier one, using a slow turning motion.
6. Sift	f. to press and stretch dough with your hands to develop gluten.
7. Knead	g. to break up and add air to dry ingredients by passing them through a fine mesh.
8. Blend	h. to move ingredients gently in a circular motion, usually with a spoon.

