



Task 5: Sequence steps of making a dough:

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

- a. Pour the honey over the egg whites while whisking at medium speed.
- b. Heat the oven and toast the nuts on a baking tray for 10 minutes.
- c. Top with a second sheet of rice paper and press down.
- d. Scrape the nougat mixture into the prepared tin and smooth it out.
- e. Brush the tin with oil and dust it with icing sugar.
- f. Boil sugar, glucose, and water until it reaches 145°C.
- g. Stir in the warm nuts, vanilla extract, and a pinch of salt.
- h. Whisk the egg whites in a clean bowl on low speed.
- i. Leave the nougat to set for at least 2 hours or overnight.
- j. Line the tin with one sheet of rice paper.
- k. Heat the honey in a saucepan to 121°C.
- l. Use a hot, sharp knife to cut the nougat into squares or bars.
- m. Invert the tin onto a clean board to remove the nougat.
- n. Slowly add the hot syrup to the egg white mixture and whisk until thick and glossy.

1.	2.	3.	4.	5.	6.	7.	8.	9.	10.	11.	12.	13.	14.

