



### TASK 3. Look at the definitions and explore the meaning of the words.

(CLIL Lesson Plan – Pastry. Different types of Meringue)

Word / Phrase	Meaning (Explanation in English)
<b>Meringue</b>	A sweet foam made by whipping egg whites and sugar. Used in desserts.
<b>Foam</b>	A light, airy texture made from tiny air bubbles trapped in a liquid or solid (like whipped egg whites).
<b>Egg whites</b>	The clear part of an egg that becomes white when cooked; used to make meringue.
<b>Stiff peaks</b>	A stage in whipping egg whites where the foam stands up firmly and keeps its shape.
<b>Sugar syrup</b>	A hot liquid made from sugar and water, cooked to a high temperature.
<b>Glossy</b>	Shiny and smooth-looking surface, often used to describe well-whipped meringue.
<b>Stable</b>	Able to hold its shape for a long time without collapsing.
<b>Bain-marie (double boiler)</b>	A gentle heating method using a bowl over simmering water, often used to melt or warm ingredients.
<b>Dense</b>	Thick and heavy in texture, not light or airy.
<b>Albumin</b>	Powdered egg whites used in baking as a substitute for fresh egg whites.
<b>Fruit purée</b>	A thick liquid made by blending fruit into a smooth consistency.
<b>Aroma</b>	The smell or scent of food, especially when pleasant or fruity.
<b>Moisture</b>	Water or liquid content; can affect the texture of baked goods.
<b>Pavlova</b>	A dessert made with baked meringue, usually topped with whipped cream and fruit.
<b>Meringue kisses</b>	Small, bite-sized baked meringues, often used as decoration or snacks.





**TASK 4. Match the definitions with the correct words you explored earlier. Write the correct word next to each definition.**

(CLIL Lesson Plan – Pastry. Different types of Meringue)

<b>1. Meringue</b>	A. smooth and shiny look, usually describing well-whipped egg whites
<b>2. Stiff peaks</b>	B. A whipped sweet topping or frosting made with butter and sugar.
<b>3. Albumin</b>	C. A baked dessert with a crisp meringue base, often topped with fruit and cream.
<b>4. Glossy</b>	D. A sweet foam made by whipping egg whites and sugar.
<b>5. Buttercream</b>	E. A thick liquid made from blended fruit.
<b>6. Fruit purée</b>	F. Powdered egg whites, used in professional baking.
<b>7. Sugar syrup</b>	G. A hot liquid made from sugar and water.
<b>8. Foam</b>	H. A hard-drying icing used for cookies and decorations.
<b>9. Pavlova</b>	I. A texture created by tiny air bubbles in a liquid or semi-liquid.
<b>10. Royal icing</b>	J. A stage where whipped egg whites hold a firm shape and don't collapse.

