



TASK 7. Read the case study below. In pairs or small groups, discuss what went wrong. Use your knowledge of meringue-making to suggest possible causes and solutions. Present your findings.

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

Team 1. Meringue won't stiffen. Why?

Problem: Despite long whipping, the egg whites remain foamy and soft.

Possible Causes:

- Presence of fat (e.g., yolk contamination in whites).
- Bowl or whisk not properly cleaned (greasy surface).

Solution:

- Ensure utensils are completely grease-free.
- Use fresh, room-temperature egg whites.
- Add a pinch of acid (e.g., lemon juice or cream of tartar) to stabilize.

Team 2. Meringue is gritty. Why? What's the solution?

Problem: The texture of the baked meringue is grainy instead of smooth.

Possible Causes:

- Sugar not fully dissolved before baking.
- Too coarse sugar used.

Solution:

- Whisk sugar gradually into the egg whites until fully dissolved (rub between fingers to test).
- Use superfine or caster sugar.

Team 3. Meringue is weeping (syrup is leaking). What's the solution?

Problem: After baking, a sticky liquid appears between meringue and surface.

Possible Causes:

- Undercooked meringue.
- High humidity or sugar not fully stabilized.

Solution:

- Bake at a low temperature longer to fully dry.
- Avoid overbeating and ensure sugar is well incorporated

