

Task 6. Read the fact file about a particular type of pancake. Look at the picture on the board and describe the type. Tell the class about the different types of pancakes.

Name them. Describe the following features:

- Texture
- Ingredients
- Fillings

(CLIL Lesson Plan – Culinary Products. Pancakes with different fillings).

Types of Pancakes with Different Fillings



Ingredients (for 10 servings)

For the batter:

- Flour – 200 g
- Milk – 500 ml
- Eggs – 2 pcs.
- Sugar – 1 tbsp
- Salt – ½ tsp
- Vegetable oil – 2 tbsp

For the filling:

- Cottage cheese (or farmer's cheese) – 500 g
- Sugar – 2–3 tbsp (to taste)
- Egg – 1 pc.
- Vanilla sugar – 1 tsp

1. Pancakes with cheese.

One of the most popular types of pancakes is a traditional Ukrainian dish made of thin pancakes filled with a sweet or savory cheese filling. The dish is typically served with sour cream, honey, or berry sauce, and is sometimes baked until golden brown. It combines the tenderness of the pancake with the creamy texture of the cheese, resulting in a pleasantly balanced flavor.



- Sour cream – for serving

Preparation Instructions

1. Preparing the batter:

In a bowl, mix the eggs, salt, and sugar. Add the milk, then gradually add the flour, whisking until the mixture is smooth. Add the oil and mix well. Let the batter rest for 15 minutes.

2. Cooking the pancakes:

Heat a frying pan and lightly grease it with oil. Pour a portion of the batter and spread it into a thin, even layer. Fry on both sides until golden brown. Repeat until all the batter is used.

3. Preparing the filling:

Mix the cottage cheese with sugar and vanilla sugar. Add the egg and blend thoroughly until the mixture is smooth.

4. Assembling the pancakes:

Place a spoonful of filling on each pancake and wrap it in an envelope shape or roll.

5. Optional baking:

Place the filled pancakes in a baking dish. Brush with butter or sour cream and bake for 10 minutes at 180°C.

6. Serving:

Serve warm with sour cream or a sweet sauce.



Ingredients

2. Pancakes with Apples and Cinnamon

Pancakes with apples and cinnamon are an exquisite dish from Ukrainian and European cuisine, combining delicate pancake batter with a juicy, aromatic filling of sautéed apples seasoned with cinnamon and sugar.

This dish is ideal for breakfast, dessert, or a festive occasion. It is distinguished by its harmonious flavor, spicy aroma, and pleasant texture.



For the batter:

- Flour – 200 g
- Milk – 500 ml
- Eggs – 2 pcs.
- Sugar – 1 tbsp
- Salt – ½ tsp
- Vegetable oil – 2 tbsp

For the filling:

- Apples (sweet and sour variety) – 500 g
- Sugar – 2–3 tbsp (to taste)
- Ground cinnamon – 1 tsp
- Butter – 20 g
- Starch (optional) – 1 tsp

**Ingredients****For the dough:**

- Flour — 200 g
- Milk — 500 ml
- Eggs — 2 pcs
- Sugar — 1 tbsp
- Salt — ½ tsp
- Vegetable oil — 2 tbsp

For the filling:

- Poppy seeds — 100 g
- Milk — 100 ml
- Sugar — 2 tbsp
- Cherries (pitted, fresh or frozen) — 300 g

3. Pancakes with Poppy Seeds and Cherries

This elegant sweet dish combines thin pancakes with a fragrant poppy seed filling and juicy cherries. It is popular on holiday menus, especially in winter, and is often served with sauces or sour cream.



- Starch — 1 tsp
- Vanilla sugar — 1 tsp (optional)



Ingredients

For the dough:

- Flour — 200 g
- Milk — 500 ml
- Eggs — 2 pcs
- Sugar — 1 tbsp
- Salt — ½ tsp
- Vegetable oil — 2 tbsp

For the filling:

- Meat (beef, pork, or chicken) — 400 g
- Onion — 1–2 pcs
- Butter or oil — 1–2 tbsp
- Salt and pepper — to taste
- Broth or water — 2–3 tbsp (for juiciness)

4. Pancakes with Meat

Pancakes with meat are a hearty dish from Ukrainian and European cuisine. This dish is popular on both everyday and holiday menus and is known for its nutritional value and rich flavor. Often, the filled pancakes are baked or fried after being shaped and are served with sour cream, sauces, or fresh herbs.





Ingredients

For the dough:

- Flour — 200 g
- Milk — 500 ml
- Eggs — 2 pcs
- Sugar — 1 tbsp
- Salt — ½ tsp
- Vegetable oil — 2 tbsp

For the filling:

- Mushrooms (champignons or other varieties) — 400 g
- Onion — 1–2 pcs
- Butter or oil — 2 tbsp
- Salt and pepper — to taste
- Sour cream or cream — 2–3 tbsp
- Flour — 1 tsp (if needed for thickness)

5. Pancakes with Mushrooms

Mushrooms (champignons or forest mushrooms) are sautéed with onions until soft and combined with a creamy or sour cream sauce for added juiciness. The dish has a distinct flavor and an appetizing aroma, and it is served either as an appetizer or a hot main course.





Ingredients

For the dough:

- Flour — 200 g
- Milk — 250 ml
- Eggs — 2 pcs
- Sugar — 2 tbsp
- Baking powder — 2 tsp
- Vanilla sugar — 1 tsp
- Salt — ½ tsp
- Butter (melted) — 2 tbsp

Additionally:

- Berries (blueberries, raspberries, strawberries, currants) --200 g
- Oil or butter — for frying

Instructions

1. Preparing the dough:

In a bowl, mix the dry ingredients: flour, baking powder, salt, sugar, and vanilla sugar.

In a separate bowl, beat the eggs, then add the milk and melted butter.

Combine the wet and dry ingredients and mix until smooth. If desired, gently fold some berries into the batter.

2. Cooking:

Fry the pancakes in batches, using 2–3 tablespoons of batter for each pancake, in a well-heated frying pan

6. Pancakes with Berries

Pancakes with berries are fluffy American-style pancakes, known for their delicate, airy texture and sweet, vanilla flavor.

Berries (fresh or frozen) make a great addition to the batter or can be used as a topping, adding freshness, color, and a light sweetness to the dish.

These pancakes are perfect for breakfast or dessert, especially when served with honey, maple syrup, or yogurt.



greased with oil or butter.

Cook for 1.5–2 minutes on each side until golden brown. You can place a few berries on top of the batter while the first side is cooking.

3. Serving:

Stack the pancakes, decorate with fresh berries, and drizzle with honey or maple syrup.

You can also serve them with a spoonful of yogurt and a sprinkle of powdered sugar, if desired.

