



Answers:

(CLIL Lesson Plan – Pastry. Ukrainian roller buns with poppy seeds and rose jam filling)

Task 1.

1. flour, 2. sugar, 3. poppy seeds, 4. Yeast, 5. Milk, 6. Butter, 7. rose jam

Task 2

Correct words to circle (related to making yeast-based roller buns):

Bake – buns are baked in the oven

Rise – yeast makes the dough rise

Mix – ingredients are mixed together

Twist – the dough may be twisted into shape

Shape – form the buns by hand

Egg – used in the dough or as an egg wash

Glaze – brushing with egg or sugar syrup before or after baking

Roll – dough is rolled out before shaping

Flour – main ingredient for the dough

Proof – letting the dough rise before baking

Knead – to work the dough to develop gluten

Preheat – warming the oven before baking

Brush – applying egg or glaze on top

Fry, chill, steam – not typical for roller buns

1. We press, stretch, and fold the dough to develop gluten, which gives it strength and elasticity.
2. The yeast produces gas (carbon dioxide), which makes the dough expand and become light and airy.
3. So the oven is hot enough for the dough to start baking immediately, ensuring even rising and proper texture.

Task 5: 1. Substitute. 2. Knead, 3. Proof, 4. Filling, 5. Golden brown, 6. Glaze, 7. Yeast, 8. Texture, 9. Bake

