



**Task 6. Read the sentences and complete with the correct words.**

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

***glaze – substitute – proof – knead – filling – yeast – texture – bake – golden brown***

1. If you don't have rose jam, you can \_\_\_\_\_ it with apricot jam.
2. You must \_\_\_\_\_ the dough for at least 10 minutes.
3. Let the dough \_\_\_\_\_ in a warm place before shaping.
4. The poppy seed \_\_\_\_\_ is spread inside before rolling.
5. Roller buns are baked until \_\_\_\_\_ \_\_\_\_\_ in color.
6. A sugar \_\_\_\_\_ is brushed on top after baking.
7. \_\_\_\_\_ gives the dough its fluffy texture.
8. The \_\_\_\_\_ should be soft inside, slightly crisp outside.
9. Don't forget to \_\_\_\_\_ the roller buns at 180°C.

