



Answers to the tasks

(CLIL Lesson Plan – Flour and Confectionery Products: Shortcrust)

Task 1.

a)

Feature	Batter	Dough
Definition	Thin blend of flour, egg, and liquid	Mixture of flour/meal and liquid
Texture	Thin, pourable or spoonable	Thick, pliable, holds shape
Preparation	Beaten or whisked	Mixed and kneaded
Origin of Name	From French <i>battre</i> = "to beat"	General culinary term
Manipulation	Cannot be kneaded	Can be kneaded, rolled, or shaped
Types	Pour batter, drop batter, coating batter	Soft dough, stiff dough (based on liquid ratio)
Common Liquids Used	Water, milk, eggs	Water, milk
Usage Examples	Pancakes, cake batters, tempura	Bread, pizza, pasta, cookies
Consistency Control	Controlled by ingredient ratio (more liquid)	Controlled by flour-to-liquid ratio

b)

Aspect	Leavened Dough	Unleavened Dough
Definition	Dough that contains a leavening (raising) agent	Dough that contains no leavening agent
Leavening Agents	Natural: yeast, sourdough starter Chemical: baking powder, baking soda	None
Effect During Baking	Dough rises during baking due to gas release from leavening	Dough does not rise ; remains flat or dense
Examples	Bread, pizza dough, brioche, muffins, cakes, quick breads	Tortillas, pasta, crackers, flatbreads, shortcrust pastry
Time and Labor	Often requires more time and preparation , especially with natural leavening	Typically faster and simpler to prepare
Texture Outcome	Airy, light, fluffy	Dense, firm, crisp or crumbly depending on fat content
Fat Content	Can vary; not defining	Often higher fat content (e.g., short doughs)
Special Notes	Includes both slow-rise (yeast) and fast-rise (chemical) types	Includes "short dough" with high fat-to-flour ratio (e.g., tart crusts, cookies)

Task 2.

Odd word out: 1. yeast; 2. flour; 3. pour; 4. vinegar; 5. running

Category: 1. ingredients; 2. liquids; 3. 4. shortening; 5. texture





Task 3.

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a) Fill in the table:

Ingredient	Brutto	Netto (approx.)
Wheat flour	250 g	250 g
Butter (chilled)	150 g	150 g
Sugar	50 g	50 g
Egg	1	~50 g (without shell)
Baking powder	1 tsp	~5 g
Vanilla sugar	1 tsp	~4 g
Salt	¼ tsp	~1.5 g
Dough colouring	Optional	as needed (typically 1–3 g)

INSTRUCTIONS

b) Choose the proper word and complete the instructions:

Use Beat Wrap Mix Form Knead Add Bake

1. ____ **Mix** ____ flour, baking powder, salt and vanilla sugar in a bowl.
2. ____ **Add** ____ the cold cubed butter and cut it into the flour with a knife or rub it with your fingers until crumbs form.
3. ____ **Beat** ____ the egg and add sugar.
4. ____ **Knead** ____ the dough quickly. If it is too dry, you can add 1-2 tablespoons of cold water.
5. ____ **Wrap** ____ the dough in a film and put it in the refrigerator for 30 minutes.
6. ____ **Form** ____ small balls from each part of the dough.
7. ____ **Use** ____ special forms or molds for walnut cookie shells.
8. ____ **Bake** ____ in an oven preheated to 180°C for about 15-20 minutes

Quality Requirements

Answers: crumbly, friable, light

