

## HOUT 3

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

### TECHNOLOGICAL CARD

Name of the dish \_\_\_\_\_

#### Task 3.

a) Fill in the ingredients:

Ingredients	Brutto	Netto

### INSTRUCTIONS

b) Choose the proper word and complete the instructions:

**Use Beat Wrap Mix Form Knead Add Bake**

- \_\_\_\_\_ flour, baking powder, salt and vanilla sugar in a bowl.
- \_\_\_\_\_ the cold cubed butter and cut it into the flour with a knife or rub it with your fingers until crumbs form.
- \_\_\_\_\_ the egg and add sugar.
- \_\_\_\_\_ the dough quickly. If it is too dry, you can add 1-2 tablespoons of cold water.
- \_\_\_\_\_ the dough in a film and put it in the refrigerator for 30 minutes.
- \_\_\_\_\_ small balls from each part of the dough.
- \_\_\_\_\_ special forms or molds for walnut cookie shells.
- \_\_\_\_\_ in an oven preheated to 180°C for about 15-20 minutes

### Quality Requirements

C\_ \_ \_ \_ \_ y      F\_ \_ \_ \_ \_ e      L\_ \_ \_ \_ t

