

## **Unit 5. PASTRY AND BREAD**

### **Ex.1 Let's remember the words**

#### **WORDS**

- *dough* - тісто 🔊
- *batter* - рідке тісто 🔊
- *yeast* - дріжджі 🔊
- *almond dough* - мигдальне тісто 🔊
- *unleavened dough* - прісне тісто 🔊
- *choux pastry* - заварне тісто 🔊
- *shortcrust pastry* - пісочне тісто 🔊
- *puff pastry* - листкове тісто 🔊
- *wafer dough* - вафельне тісто 🔊
- *frying batter* - тісто для кляру 🔊
- *phyllo pastries* - Філо тісто 🔊
- *sourdough* - закваска 🔊



### **Ex.2 Fill in the blanks with the correct words**

**crisp**   **flaky**   **pastry**   **dough**   Danish   **delicate**   **croissant**

1. light pastry with a curved shape \_\_\_\_\_
2. falling apart easily \_\_\_\_\_
3. soft mixture of unbaked ingredients \_\_\_\_\_
4. dry and stiff \_\_\_\_\_
5. having thin, light layers \_\_\_\_\_
6. pastry topped with fruit or icing \_\_\_\_\_
7. baked product made with flour and butter \_\_\_\_\_



**Ex.3 Read the newspaper article on pastries. Then, choose the correct answers.**

# TASTE OF THE TOWN

This week, I discovered excellent pastries at two local bakeries. Dana-Michelle's Pastry Shop was my first stop. The shop has several specialty custards that they use in their tasty croissants and choux pastries. Everything I tasted at Dana-Michelle's was superb, but I especially recommend the raspberry Danish. This heavenly puff pastry has a delicate, light, flaky texture. It is topped with custard and fresh berries.

Sugarloaf Bakery has a window from the seating area into the kitchen. Get there early and watch the bakers pound and roll the dough before they bake it. I fell in love with the short crust pastry. It is the foundation of Sugarloaf's many delicious pies and tarts. I was not as impressed with the doughnuts. They seemed crisp, so I suspect they were overcooked. Instead, try one of their creative phyllo pastries. They might be filled with nuts, cream cheese, or even ham!

**Darren  
Smith**



**1. What is the main idea of the article?**

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**2. What was the food critic's favorite type of pastry at Dana-Michelle's Pastry Shop?**

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**3. Which item is NOT recommended by the food critic?**

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**Ex.4 Read the sentence pairs. Choose which word or phrase best fits each blank.**



**custard / choux pastry**

1. The bakery makes an excellent \_\_\_\_\_ with chocolate filling.
2. The chef filled the dough with a creamy \_\_\_\_\_.

**puff pastries / shortcrust pastries**

1. The chef needs several \_\_\_\_\_ to make his pies.
2. \_\_\_\_\_ are supposed to expand into loose layers in the oven.

**phyllo pastries / doughnuts**

1. These \_\_\_\_\_ are made with thin dough that is stretched around a fruit filling.
2. Fried rings of dough are called \_\_\_\_\_.

**Ex.5 Write a word or phrase that is similar in meaning to the underlined part.**

- 1 The customer ordered bread made with fermented flour.

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- 2 The baker made another unit of baked bread.

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- 3 Bakeries usually have many different products made with flour and water to choose from.

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- 4 The restaurant serves light-colored bread without bran unless a customer requests something different.

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- 5 Some people prefer brown bread with bran because it is more nutritious.

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