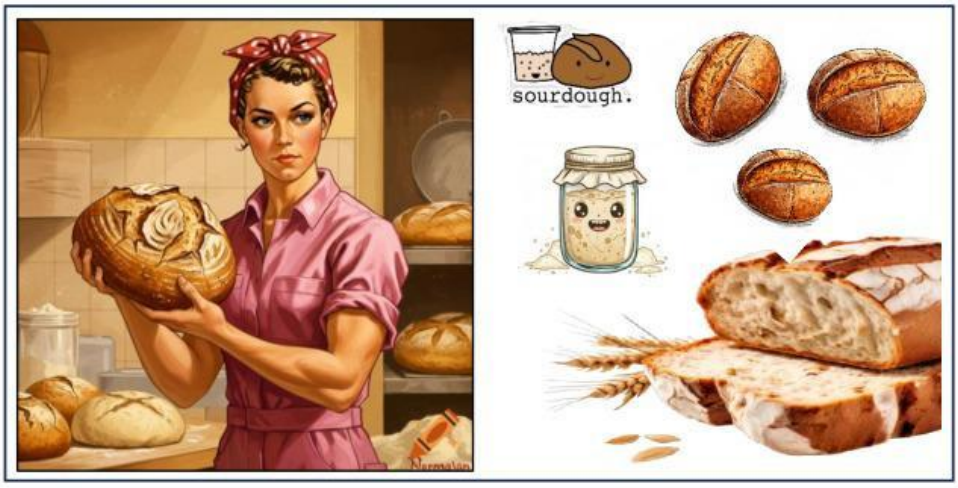
CookTalk Academy

Listening Task:

Listen to the track about the sourdough bread baking and answer the questions.



Answer the questions below.

1. What is the first step when making sourdough? .....

a) Put the dough in the oven
b) Feed the starter to make it active
c) Shape the bread
d) Slice the finished loaf

2. About how long is the dough left to ferment at room temperature? .....

a) 1–2 hours
b) 10–12 hours
c) 4–6 hours
d) 24 hours

3. What tool is used to score patterns on the dough? .....

a) Spoon
b) Rolling pin
c) Lame
d) Fork

4. What temperature is the oven preheated to for sourdough? .....

a) 100°C / 212°F
b) 150°C / 300°F
c) 230°C / 450°F
d) 50°C / 122°F

5. Why do bakers leave the dough in the fridge overnight? .....

a) To freeze it solid
b) To let it dry out
c) To develop more flavor and make it easier to handle
d) Because they forget about it

LIVEWORKSHEETS