

Unit 5. PASTRY AND BREAD

Ex.1 Let's remember the words

WORDS

- **dough** - тісто
- **batter** - рідке тісто
- **yeast** - дріжжі
- **almond dough** - мигдалеве 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.

TAKE 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?

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

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

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.

_____ o u _____ o u _____

2 The baker made another unit of baked bread.

I _____



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

_____ r _____ s

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

_____ i t _____ e a _____

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

w _____ e _____ e a _____ b _____