# Bread and pastries

pastry - noun /'peɪstri/

- 1. [uncountable] a mixture of flour, fat and water or milk that is rolled out flat to be a base or cover for a pie, etc.
- 2.[countable] (plural pastries) a small cake made using pastry

(OXFORD LEARNER'S DICTIONARY)

Complete the text with the correct form of the words from the pictures.



What other types of bread and pastry do you know? What is popular in your country?

3

Open the flashcards on Quizlet and play MATCH or LEARN (scan the QR code or type in the URL).

https://bit.ly/3DnuQLv



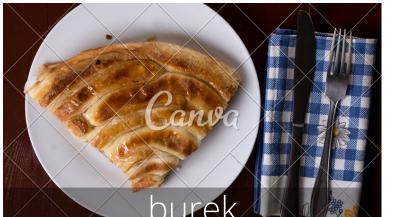


## Waffle









#### Bread around the world

Bread and pastry belong to the most popular types of food. They come in different shapes and sizes, sweet or savoury\*, with or without filling. Many countries around the world have their own representative loaves of bread and pastries.

#### **FRANCE**

Everyone adores French pastries. a)	are made with puff	
pastry, a French innovation. They can	n be plain or filled with chocolate, raisins,	
or jam. However, probably the most iconic image of France is a long, light,		
airy bread with its crispy crust, calle	d b)	

#### USA

These delicious fried dough desserts with holes in the center that we know today as c)\_\_\_\_\_\_ probably came to the United States from Holland. Today they are extremely popular and come in numerous varieties - glazed, filled, topped with frosting\*, or sprinkles.

#### **GERMANY**

Considered an iconic symbol of Germany, the dough of this traditional baked good is shaped into a well-known knotted shape of a d)\_\_\_\_\_ and usually sprinkled with coarse\* salt before it is baked to perfection.

#### **BOSNIA AND HERZEGOVINA**

The origins of this dish are	e Turkish but it is now an important part of Bosniar	
national cuisine. Most loca	als say that only the version with ground beef can	
be called e)	but the same dish also appears with other	
fillings. The other varieties also have different names: sirnica (cottage		
cheese), zelianica (spinac	h), and krompiruša (potatoes).	

#### **BELGIUM**

Delicious f)\_\_\_\_\_ are the most famous Belgian culinary trademark. The cakes are baked in a specially designed iron which creates an unusual checkered\* pattern on each cake.



## \*difficult vocabulary from the text

- doughnut can also be spelled donut (American English)
- savoury: (of food) belonging to the category that is salty or spicy rather than sweet
- glazed: (of food, fabric, etc.)
  overlaid or covered with a
  smooth, shiny coating or finish
- frosting: a sweet mixture, for coating or filling cakes, cookies; icing
- coarse: rough or harsh in texture
- checkered: having a pattern of squares

### 4

#### Write what you see in the pictures above. Use these words:

pancakes, muffins, white bread, buns and rolls, crackers, cupcakes, brown bread, bagels, pie, biscuits, cake, ciabatta, corn bread, tortilla, multigrain broad, cookies.

1 _		9
2 _		10
3 _	<u>multigrain bread</u>	
_		12
5_		13
6 _		14
7_		15
8		16