

# ELTE 'La Mona' Day-Baking quiz 130

**1. ELTE 'La Mona' Day-Baking quiz 130**  
**Celebrating a tradition in Catalunya, 'La Mona'**  
**(pastry)**

This croissant is made of puff pastry and has a chocolate \_\_\_\_\_ inside.

1 POINT

- (A) crust
- (B) crumb
- (C) filling
- (D) dough



**2. Use a sieve to \_\_\_\_\_ the flour so there are no lumps in the mixture.**

1 POINT

- (A) knead
- (B) fold
- (C) sift
- (D) whisk



**3. You should \_\_\_\_\_ the oven to 180°C before putting the cake inside.**

1 POINT

- (A) grease
- (B) dust
- (C) preheat
- (D) fold

4. She decorated the cake with pink \_\_\_\_\_ made from sugar and butter.

1 POINT

- (A) crust
- (B) icing
- (C) batter
- (D) dough



5. \_\_\_\_\_ is used to help bread rise.

1 POINT

- (A) crust
- (B) filling
- (C) yeast
- (D) icing

6.



Before baking, you need to \_\_\_\_\_ the dough until it becomes smooth and elastic.

1 POINT

- (A) whisk
- (B) knead
- (C) sift
- (D) glaze

7. Bread starts as a simple \_\_\_\_\_ made from flour, water, and yeast.

1 POINT

- (A) batter
- (B) dough
- (C) crumb
- (D) glaze

8. Use a fork to \_\_\_\_\_ the eggs until they are light and airy.

1 POINT

- (A) knead
- (B) fold
- (C) whisk
- (D) dust



9. The dough needs time to \_\_\_\_\_ before baking so it can rise properly.

1 POINT

- (A) crumb
- (B) proof
- (C) knead
- (D) dust



10. The pie had a crispy golden \_\_\_\_\_ on the outside.

1 POINT

- (A) icing
- (B) crumb
- (C) crust
- (D) rolling pin



11.



Use a \_\_\_\_\_ to flatten the dough evenly.

1 POINT

- (A) whisk
- (B) sieve
- (C) rolling pin
- (D) tray

12. Use a rolling pin to \_\_\_\_\_ the dough evenly before cutting shapes.

1 POINT

- (A) dust
- (B) roll out
- (C) glaze
- (D) proof



13. She baked a delicious pie using \_\_\_\_\_, which turned out light and flaky.

1 POINT

- (A) grease
- (B) sieve
- (C) puff pastry
- (D) whisk



14. Don't forget to \_\_\_\_\_ the baking tray with butter so the cake doesn't stick.

1 POINT

- (A) roll out
- (B) grease
- (C) sift
- (D) whisk

15. Lightly \_\_\_\_\_ the surface with flour so the dough doesn't stick.

1 POINT

- A knead
- B dust
- C whisk
- D fold



16. [ELTE Match Game](#)

0 POINTS

## ELTE 'La Mona' Day-Baking quiz 130

1. ELTE 'La Mona' Day-Baking quiz 130  
Celebrating a tradition in Catalunya, 'La Mona'  
(pastry)

This croissant is made of puff pastry and has a chocolate \_\_\_\_\_ inside.

1 POINT

- A crust
- B crumb
- C filling
- D dough



**i** filling: sweet mixture placed inside a dessert or pastry

2. Use a sieve to \_\_\_\_\_ the flour so there are no lumps in the mixture.

1 POINT

- A knead
- B fold
- C sift
- D whisk



**i** to sift: to pass flour through a sieve to remove lumps

3. You should \_\_\_\_\_ the oven to 180°C before putting the cake inside.

1 POINT

- A grease
- B dust
- C preheat
- D fold

**i** to preheat: to heat the oven before baking

4. She decorated the cake with pink \_\_\_\_\_ made from sugar and butter.

1 POINT

- A crust
- B icing
- C batter
- D dough



**i** icing: a sweet sugar-based topping used to decorate cakes

5. \_\_\_\_\_ is used to help bread rise.

1 POINT

- A crust
- B filling
- C yeast
- D icing

**i** yeast: a substance used to make bread rise

6.



Before baking, you need to \_\_\_\_\_ the dough until it becomes smooth and elastic.

1 POINT

- A whisk
- B knead
- C sift
- D glaze

**i** to knead: to work dough with your hands until smooth (the verb is pronounced without the 'k', similar pronunciation to 'need') Check its pronunciation in the flashcards

7. Bread starts as a simple \_\_\_\_\_ made from flour, water, and yeast.

1 POINT

- A batter
- B dough
- C crumb
- D glaze

**i** dough: a mixture of flour, water, and other ingredients before baking. It is also slang for money (primarily in American English)

8. Use a fork to \_\_\_\_\_ the eggs until they are light and airy.

1 POINT

- A knead
- B fold
- C whisk
- D dust



**i** to whisk: to beat ingredients quickly to add air

9. The dough needs time to \_\_\_\_\_ before baking so it can rise properly.

1 POINT

- A crumb
- B proof
- C knead
- D dust



**i** to proof: to allow dough to rise before baking

10. The pie had a crispy golden \_\_\_\_\_ on the outside.

1 POINT

- A icing
- B crumb
- C crust
- D rolling pin



i crust: the hard outer layer of baked goods

11.



Use a \_\_\_\_\_ to flatten the dough evenly.

1 POINT

- A whisk
- B sieve
- C rolling pin
- D tray

i rolling pin: a tool used to flatten dough

12. Use a rolling pin to \_\_\_\_\_ the dough evenly before cutting shapes.

1 POINT

- A dust
- B roll out
- C glaze
- D proof



i to roll out: to flatten dough using a rolling pin

Another meaning: to make a new product, service, or system available for the first time.

**13.** She baked a delicious pie using \_\_\_\_\_, which turned out light and flaky.

1 POINT

- A grease
- B sieve
- C puff pastry
- D whisk



**i** puff pastry: a light, airy, and flaky pastry made by layering dough and butter in layers

**14.** Don't forget to \_\_\_\_\_ the baking tray with butter so the cake doesn't stick.

1 POINT

- A roll out
- B grease
- C sift
- D whisk

**i** to grease: to cover a surface with fat to prevent sticking

**15.** Lightly \_\_\_\_\_ the surface with flour so the dough doesn't stick.

1 POINT

- A knead
- B dust
- C whisk
- D fold



**i** to dust: to lightly sprinkle flour or sugar over a surface

**16.** [ELTE Match Game](#)

0 POINTS