

## Recipe

Pineapple bun is one of the 480 items in the Intangible Cultural Heritage List for Hong Kong. Most people in Hong Kong have tried the bun from a local bakery. The recipe is below.

**Ingredients**

Dough	
Bread Flour	350g
Sugar	45g
Salt	4g
Liquid egg	20g
Milk	200g
Butter	25g

Crust	
Cake Flour	90g
Butter	70g
Powdered sugar	60g
Liquid egg	30g
Milk powder	15g

**Steps**

1. Preparing the dough for the bun: first, mix the flour, salt, sugar, milk and egg in a large bowl. Second, press and stretch the ingredients until they form a piece of sticky dough. Add butter, then keep pressing and stretching until the dough is no longer sticky. Set it aside.
2. Preparing the crust topping: In a large bowl, soften the butter with a mixer. Then add the liquid egg a little at a time, beating the butter and sugar well after each spoonful of beaten egg is added. Next, fold in the sifted cake flour, milk powder and powdered sugar until all is thoroughly mixed. Place the mixture in the fridge for at least 30 minutes. The mixture is ready when it has turned solid.
3. When the crust and dough are ready, divide both the dough and the crust into 8 equal portions. Form each piece of dough into a flat disc shape, and then spread the topping over the dough.
4. Bake the buns for 15 minutes after preheating the oven at 180 degrees.
5. Buns are finally ready to serve.

A. Answer the following questions and blacken the correct circles.

1. Which of the following is/are NOT true about pineapple bun?
- i. It is one of the 480 items on the Intangible Cultural Heritage List for Hong Kong.
  - ii. It is made from pineapple.
  - iii. It is made of a crust and dough.
- A. i.                                   B. ii.  
 C. iii.                                   D. i. and iii.
2. Which of the following ingredients are used for both the crust and dough?
- i. butter                                      ii. bread flour                                  iii. milk powder
  - iv. liquid egg                                  v. salt
- A. i and iii                                   B. i and iv  
 C. i, ii and v                                   D. ii, iii and iv
3. Which of the following is the correct order of steps for making the crust of a pineapple bun?
- i. Add liquid egg a bit at a time and mix well.
  - ii. Soften the butter with a mixer.
  - iii. Place the mixture in the fridge.
  - iv. Sift cake flour, milk powder and powdered sugar, then mix well.
- A. i > ii > iii > iv                                   B. i > ii > iv > iii  
 C. ii > i > iv > iii                                   D. ii > iv > i > iii
4. Which of the following is the correct order of steps for making the dough?
- i. Press and stretch the ingredients until they form a piece of sticky dough.
  - ii. Mix the flour, salt, sugar, milk and egg in a large bowl.
  - iii. Press and stretch the dough until it is not sticky.
  - iv. Add butter.
- A. iv > iii > ii > i                                   B. ii > i > iv > iii  
 C. iv > i > ii > iii                                   D. ii > iii > iv > i

5. Look at the word "divide" in step 3. Which of the following best suits its meaning in the text?

- A. make people disagree
- B. find out how many times a number will go into another number
- C. use different part of your time for different activities
- D. separate something into portions

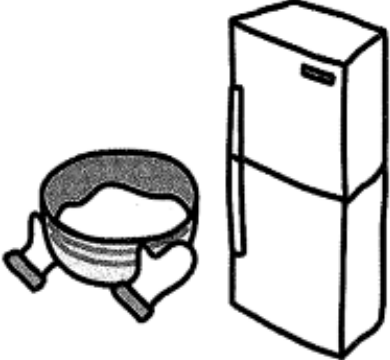
6. Match the following pictures with the correct description below. Write the letters on the lines provided.

A. Mix the flour, salt, sugar, milk and egg.

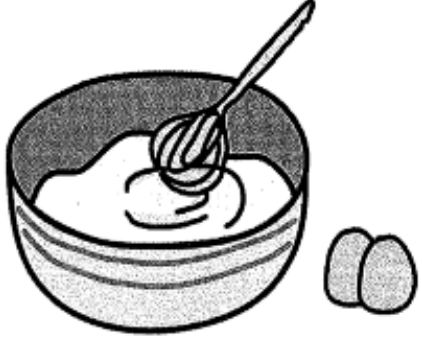
B. Press and stretch the ingredients until they are sticky.

C. Add the liquid egg and mix well with the softened butter and sugar.


D. Leave the mixture in the fridge.




i) \_\_\_\_\_



ii) \_\_\_\_\_



iii) \_\_\_\_\_



iv) \_\_\_\_\_

7. The following is a summary of the steps for making a pineapple bun. However, some connectives of sequence (e.g. first, next) are missing. Complete the summary using the connectives of sequence from the reading passage.

Making a pineapple bun isn't very difficult. To prepare the dough, you must (i) \_\_\_\_\_ mix the flour, salt, sugar, milk and egg in 'a large bowl.' (ii) \_\_\_\_\_, knead the ingredients until they form a piece of sticky dough.

Add butter, (iii) \_\_\_\_\_ keep pressing and stretching the mixture until it is no longer sticky. The dough is ready for use later.

To prepare the crust, soften the butter with a mixer. After that, add the liquid egg and mix well with the butter. Sift in the cake flour, milk powder and powdered sugar. Mix everything well and place the mixture in the fridge for 30 minutes.

When the crust and dough are ready, divide them into 8 portions. (iv) \_\_\_\_\_, place the crust over the dough and bake the buns in the oven for 15 minutes at 180 degrees.

B. Fill in the blanks by using the following vocabularies.

Dough	Press	Stretch	Ingredient	Sticky
Crust	Sift	Thoroughly	Fridge	Equal

1. She kneaded the \_\_\_\_\_ and left it to rise.
2. When the cake is cooked, \_\_\_\_\_ some icing sugar over the top of it.
3. The floor is still \_\_\_\_\_ where I spill the juice.
4. One litre is \_\_\_\_\_ to 1000 milliliters.
5. We go through the report \_\_\_\_\_ but can't find the information anywhere.
6. That elastic band will snap if you \_\_\_\_\_ it too far.
7. The list of \_\_\_\_\_ included 250 g of almonds.
8. Don't forget to put the milk back in the \_\_\_\_\_.
9. Can you \_\_\_\_\_ a little harder on my shoulders, please?
10. I love to eat the pie \_\_\_\_\_.

