

The background features a light blue grid pattern. On the left side, there is a stylized representation of the Earth, showing the continents of Africa and Europe. This globe is surrounded by several concentric circles, some of which have arrows indicating a circular path or orbit. The overall color scheme is dominated by various shades of blue and white.

**10th trip
around the
English-
speaking
world!**

Quel est le programme?



**Découvrir un pays
anglophone.**



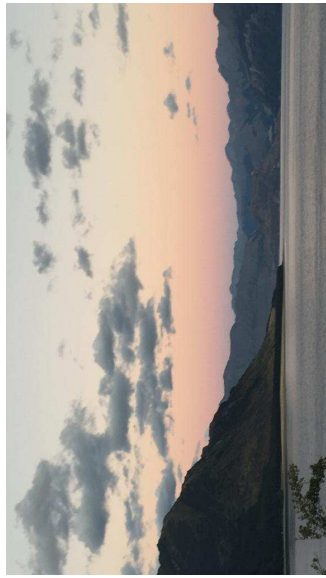
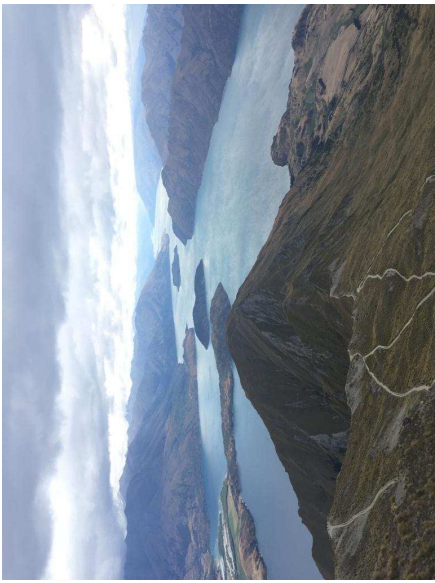
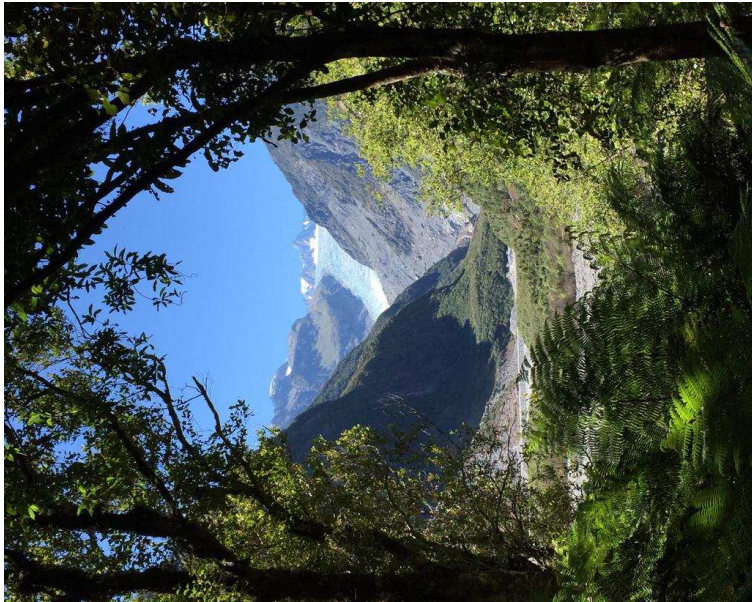
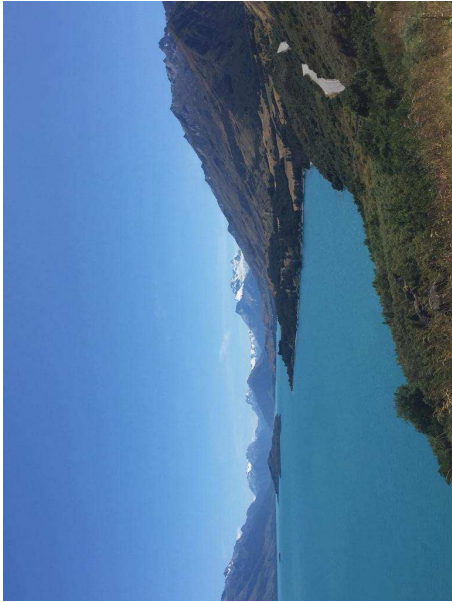
Utiliser l'impératif.

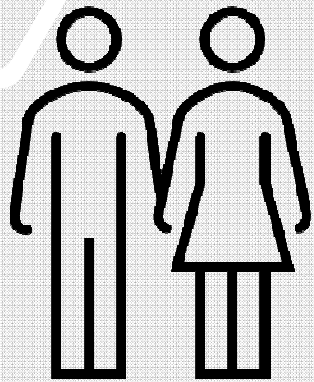


**Comprendre une
recette de cuisine.**

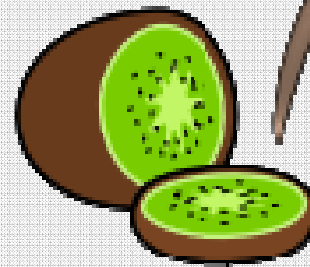
 **A la fin de cette séance , tu seras capable d'écrire une recette**



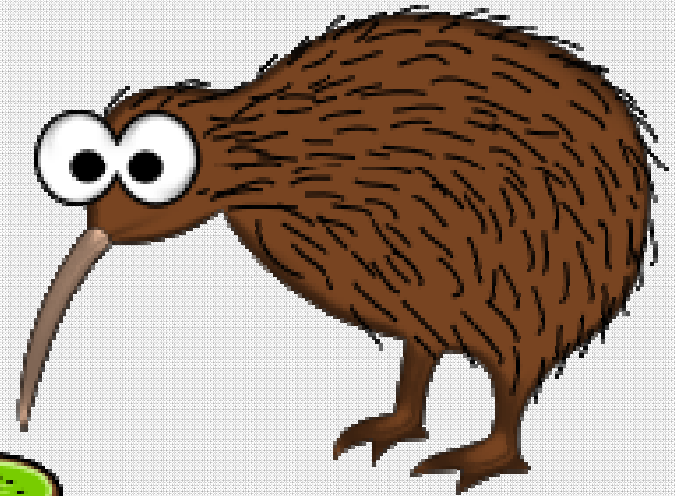




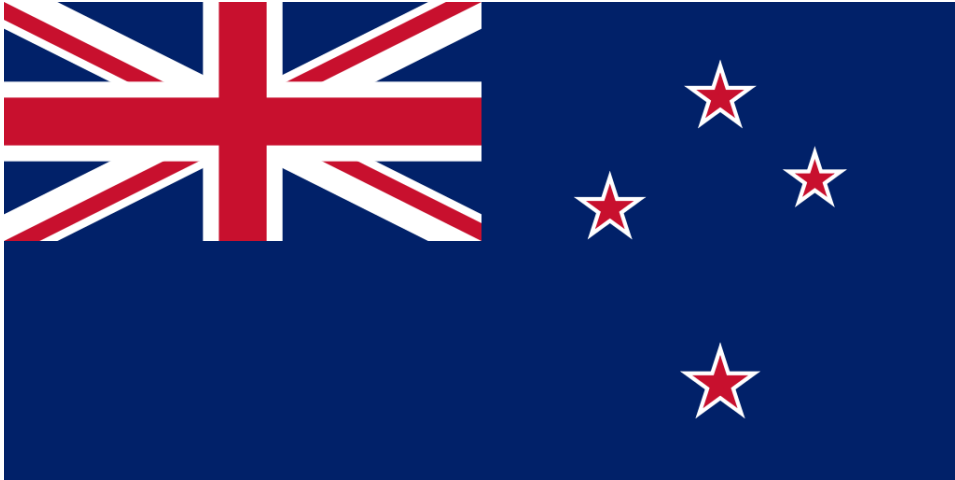
Kiwis = people



**kiwi
(fruit)**



**kiwi
(animal)**



4 red stars

New Zealand



Australia
6 white stars



New Zealand

NORTH ISLAND

Auckland
Largest city



Created by Alba de la Herrán
from Noun Project



Rotorua
Rich in Maori culture

**Abel Tasman National
Park** Beaches



Wellington

Franz Josef Glacier
Amazing hikes



Mount
Cook



Kaikoura
Dolphins, whales & seals

SOUTH ISLAND



The capital city of New Zealand is:

A. Auckland

B. Wellington

C. Sydney



Rotorua is famous for its...

A. Beaches

B. Maori culture

C. Lakes

Auckland is on:

A. North Island

B. South Island

C. East island



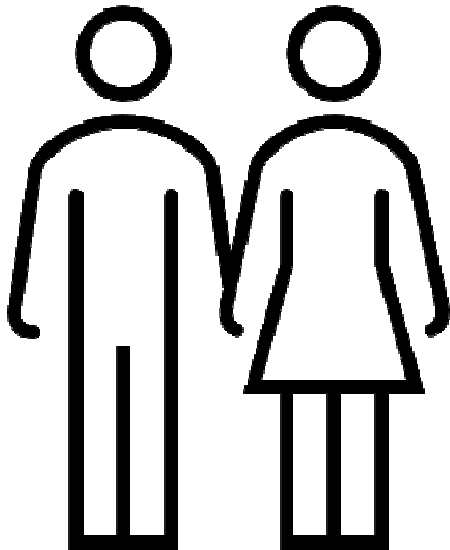
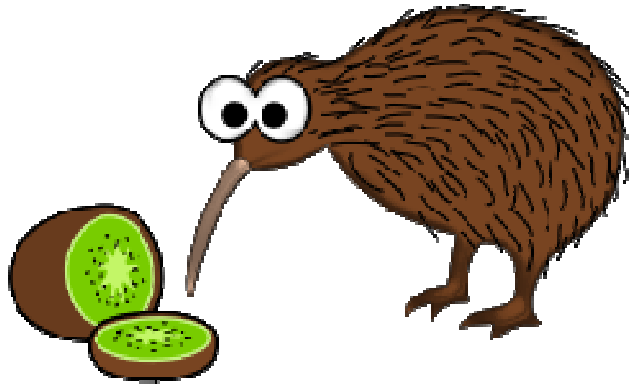


In New Zealand, you can go skiing on:

A. Mount Cook

B. Ayers Rock

C. Mount Rushmore



A kiwi is not:

A. A piece of fruit

B. An animal

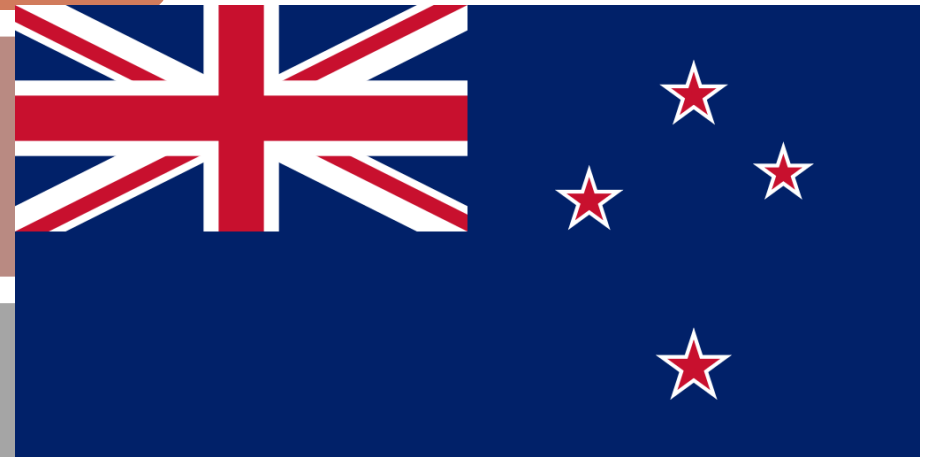
C. An island

The Kiwi flag has:

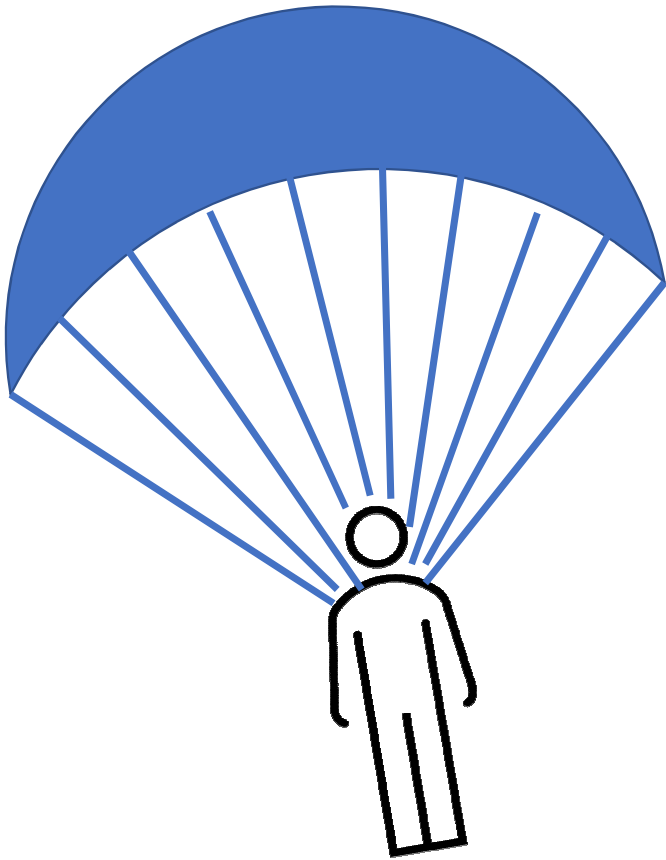
A. 4 stars

B. 5 stars

C. 6 stars

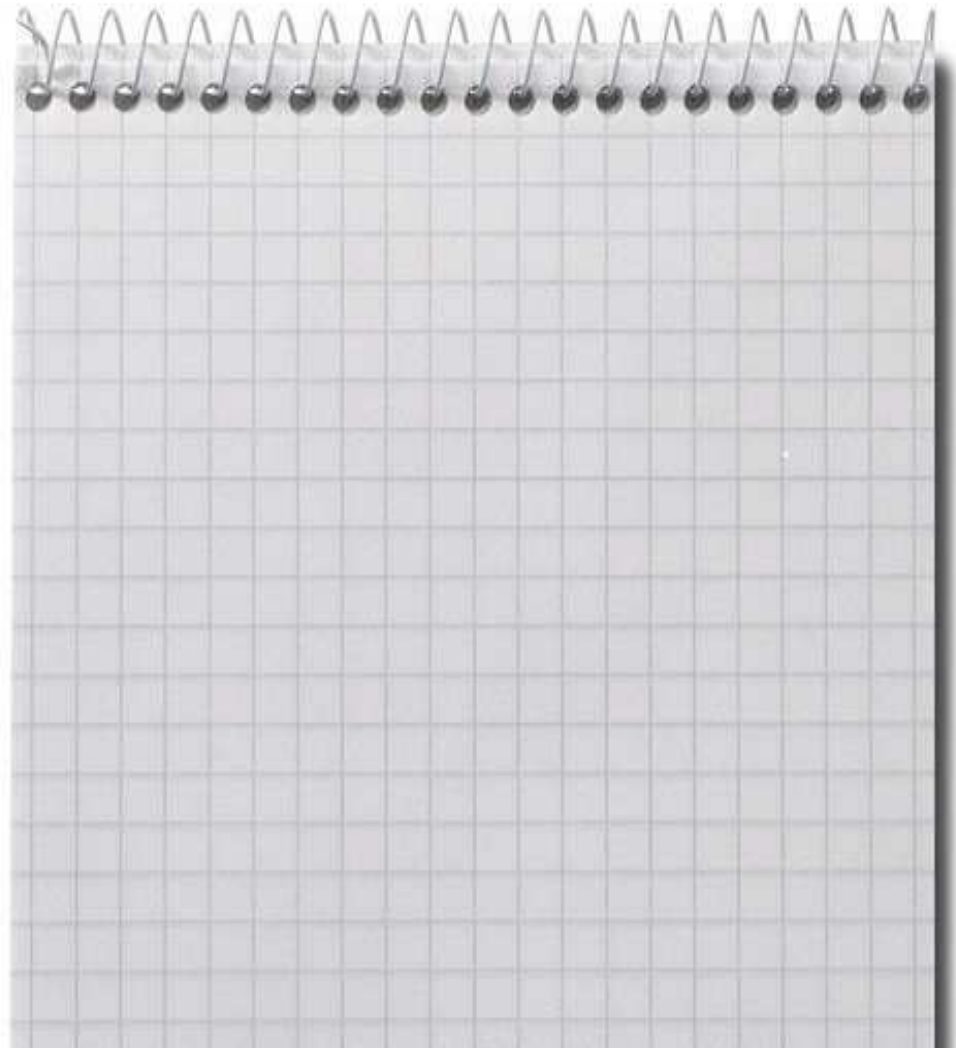


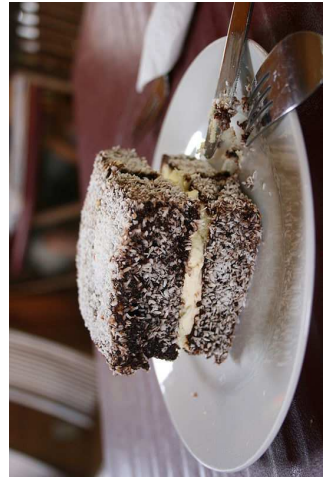
What's today's topic?



-----!

Listen to
Kate talk
about food in
New
Zealand.





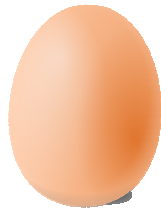
Kate's Pavlova



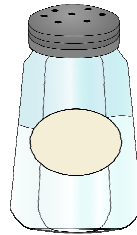
Ingredients for cakes



Sugar



Egg



~~**Salt**~~



Flour



**Chocolat
e**



Cornflou

r



**Baking
powde**

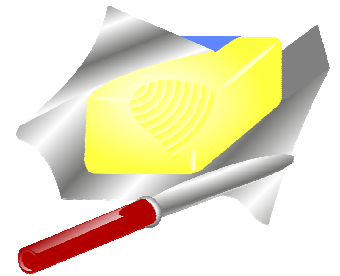
r



Milk



**Vanill
a
extra**



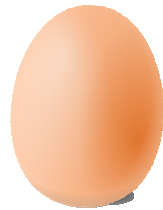
Butte

r

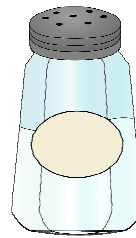
Ingredients for cakes



1



2



3



4



5



6



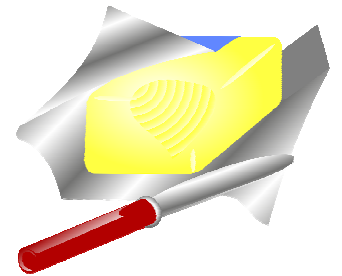
7



8



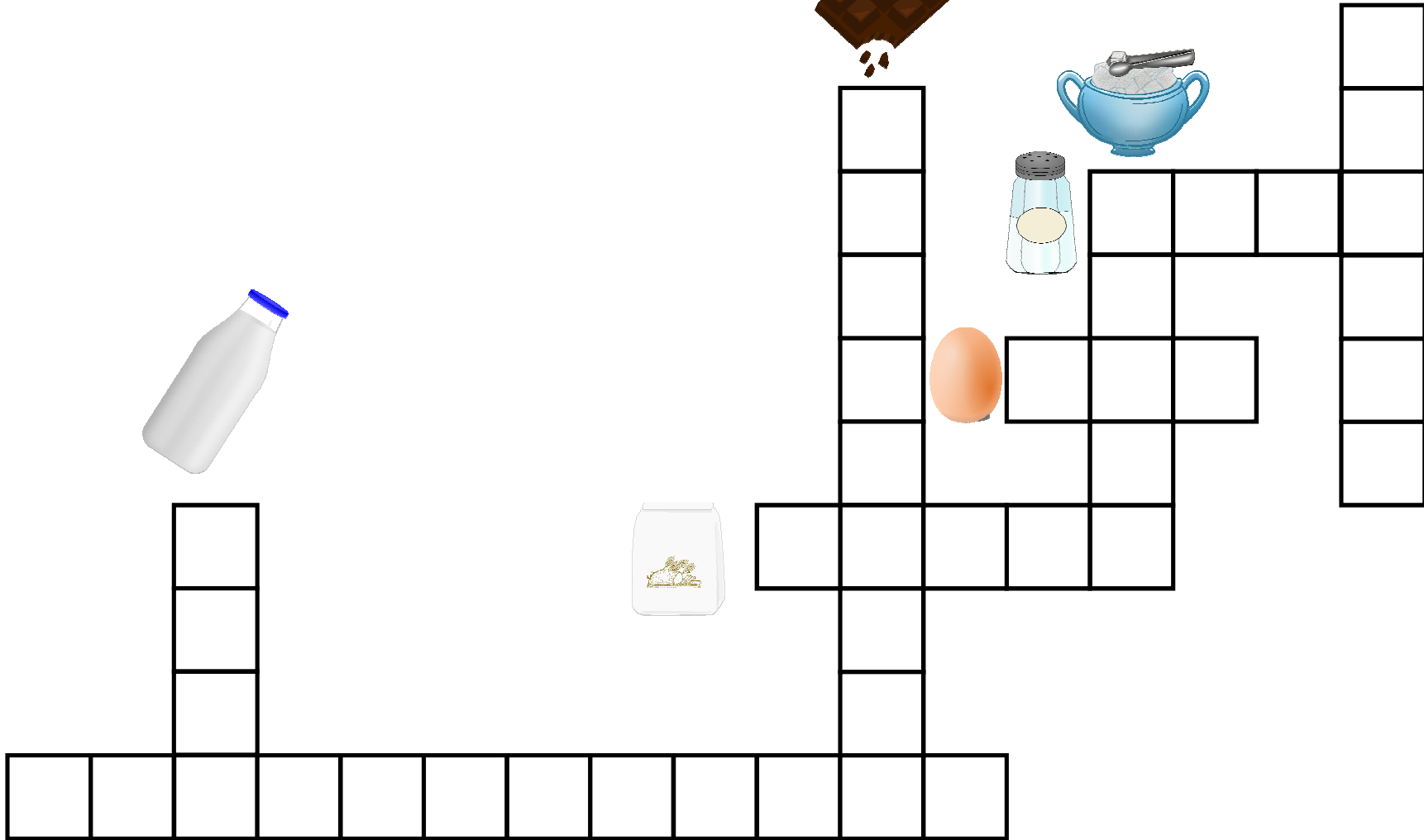
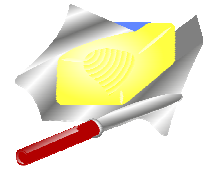
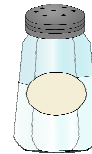
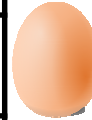
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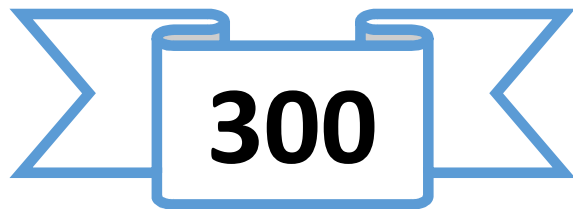
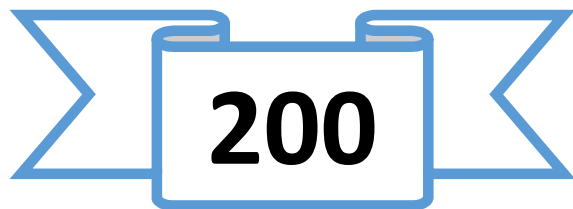
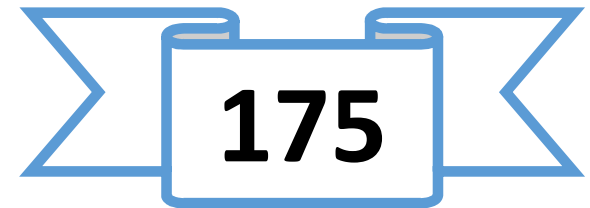
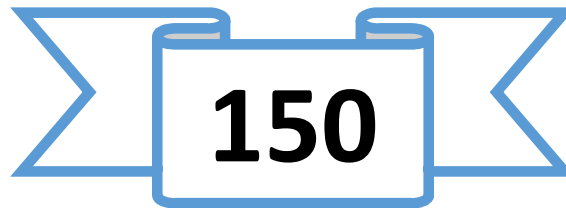
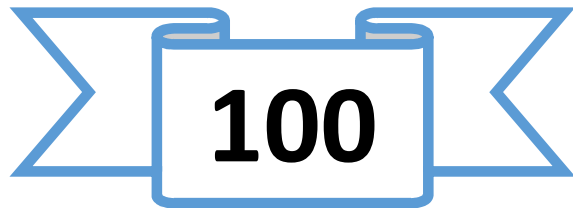
1

0

Crosswords



How do you say?



Lamingtons



Ingredients

240 g / 8.4 oz / 2 cups flour

120 g / 4.2 oz / $\frac{1}{2}$ cup butter, soft

150 g / 5.3 oz / $\frac{3}{4}$ cup sugar

2 eggs

1 tsp vanilla extract

125 ml / 4.2 fl.oz / $\frac{1}{2}$ cup milk

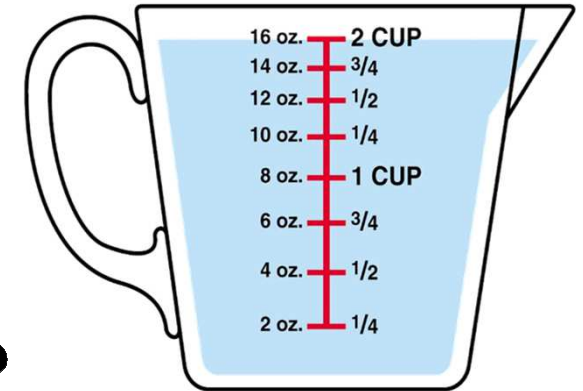
Tsp



Tbsp



1 gram = 0,035 Oz



Cup

For the chocolate icing:

325 g/ 11.5 oz/ 3 $\frac{1}{4}$ cup icing sugar

65 g/ 2.3 oz/ $\frac{2}{3}$ cup cocoa powder

75 g/ 2.6 oz/ $\frac{1}{3}$ cup butter

250 ml/ 8.4 fl.oz/ 1 cup milk

200 g/ 7 oz/ 2 cups coconut



Matching game

Put some flour in the bowl

Add two eggs

Mix it up

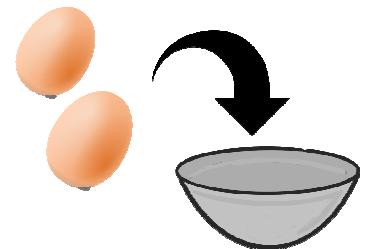
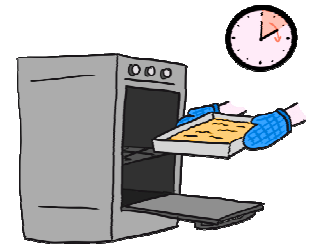
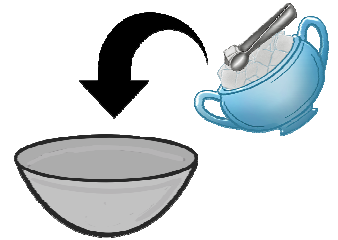
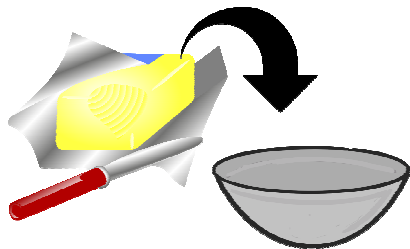
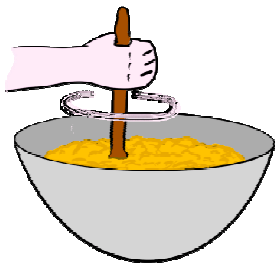
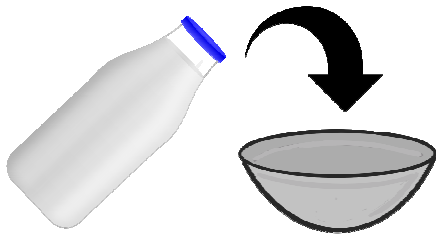
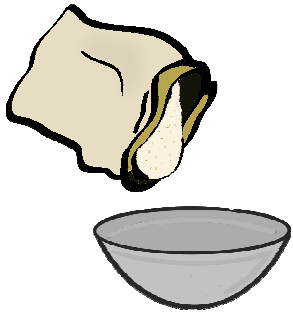
Pour some milk

Put it in the oven

Add some sugar

Add a pinch of salt

Add some butter





the flour into a bowl.



2 eggs and some sugar.



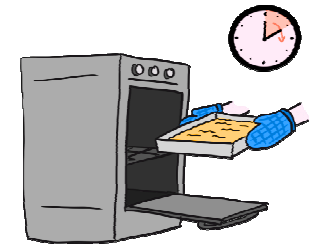
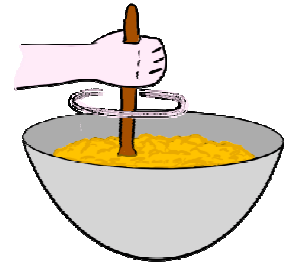
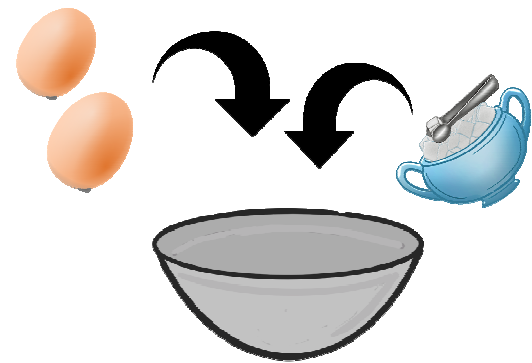
all the ingredients.



it for 20 mins and then



the cake



Let's think!

Break the eggs into a bowl but don't put sugar!

Mix sugar with flour.

Don't add salt!

Enjoy!



Let's think

Mix sugar with flour.

Break the eggs into a bowl...

Enjoy!

Don't add salt!

...but don't put sugar!

+

-



Let's call Kate to have
the recipe of a Pavlova

Shopping list

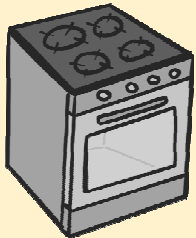


Complete

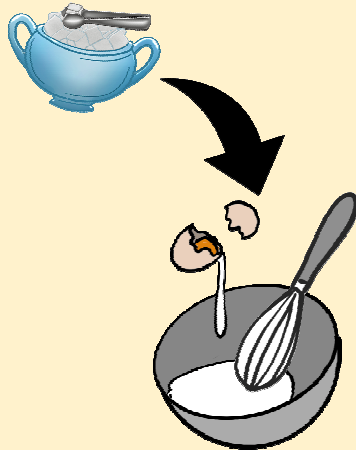
mix - heat - decorate - whisk - add - bake - cut



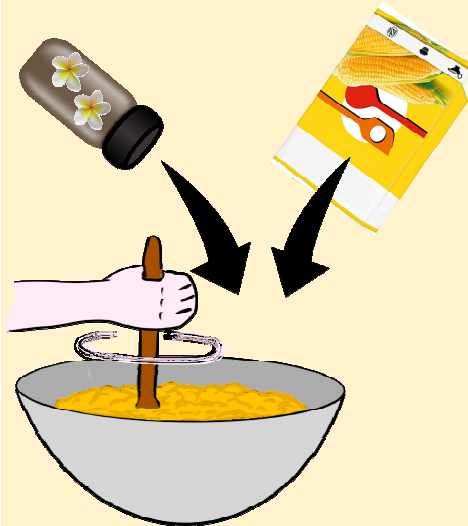
150°C



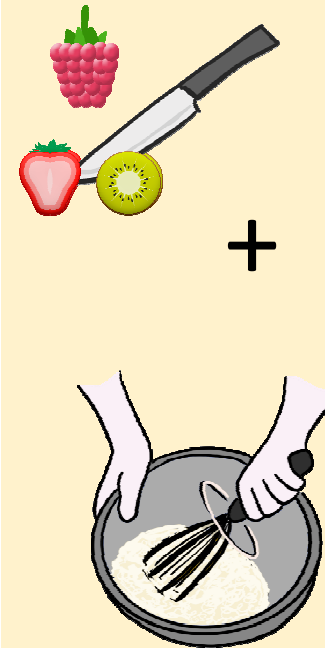
_____ your oven to 150°C.



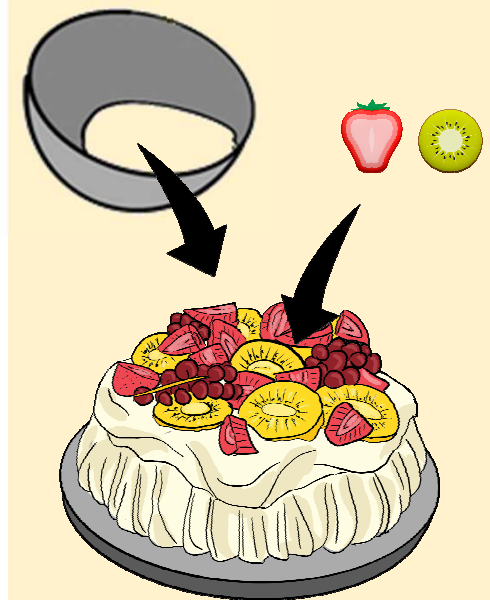
_____ egg whites until firm, then put in 250g sugar, one tsp at a time until the meringue looks glossy.



_____ in the vanilla extract and the cornflour. Arrange the meringue in a circle and mix. _____ the meringue for 1 hr.

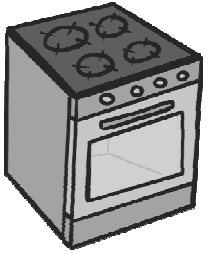


_____ the fruit. Whisk 350ml of cream until firm

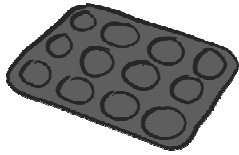


Put the mixture on the meringue. _____ the fruit on top of the cream. Dust with icing sugar.

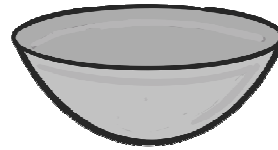
Utensils & electrical appliances



oven



baking tin



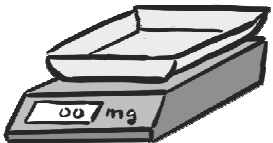
bowl



whisk



~~knife~~



scales



pan



measuring cup



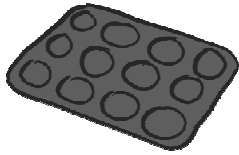
wooden
spoon



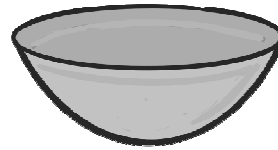
fork

Utensils & electrical appliances

3



baking tin



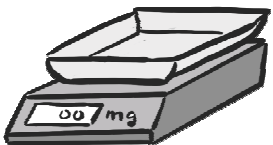
bowl



whisk



knife



scales



pan



measuring cup

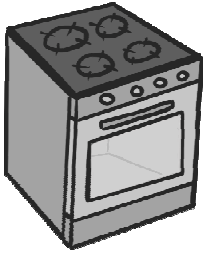


wooden
spoon

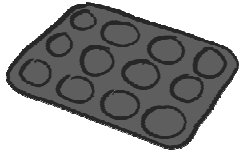


fork

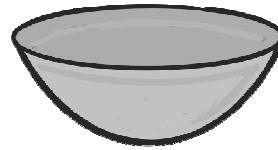
Utensils & electrical appliances



oven



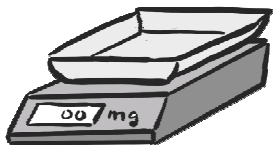
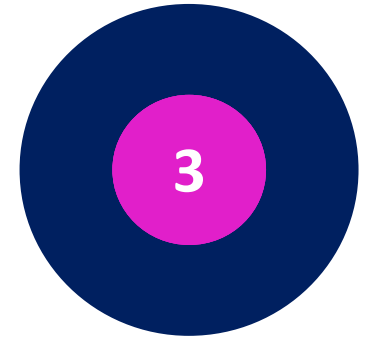
baking tin



bowl



whisk



scales



pan



measuring cup

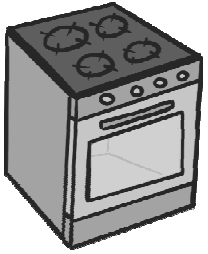


wooden
spoon

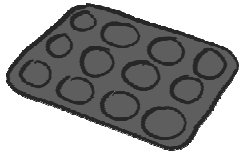


fork

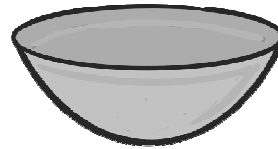
Utensils & electrical appliances



oven



baking tin



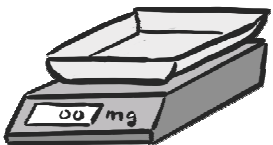
bowl



whisk



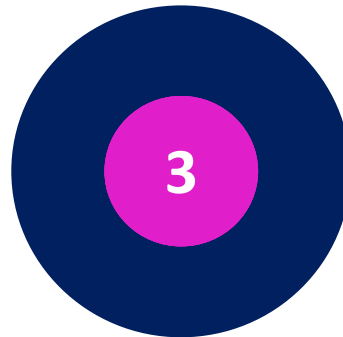
knife



scales



pan



wooden
spoon

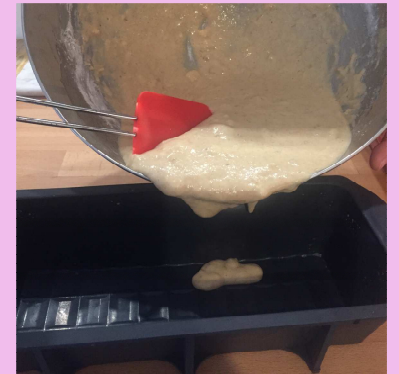


fork

Now it's your turn!

Ingredients

4 bananas
85g melted butter
1 cup sugar
1 egg beaten
1 tsp vanilla
1 tsp baking powder
Pinch of salt
1 ½ cups flour.



Picture

Directions

Ingredients

Cooking
time

Difficulty

Prep
time

Title

Serving

Reviews



Banana bread recipe

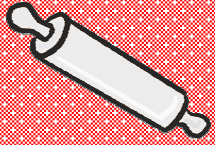


4 bananas
85g melted butter
1 cup sugar
1 egg beaten
1 teaspoon vanilla
1 ½ cups flour.

Crush the bananas with a fork.
In a big bowl, mix the butter, sugar
and vanilla. Add the eggs separately
and mix well.
Add the bananas, then the melted
butter, the flour with a pinch of salt
and baking powder. Mix well.

★★★★★ By Fleur
I love this stuff!

★★★★★ By Kiwidad
Perfect recipe! Very easy and delicious!



Reviews



Difficulty



Preparation time



Cooking time



Serves



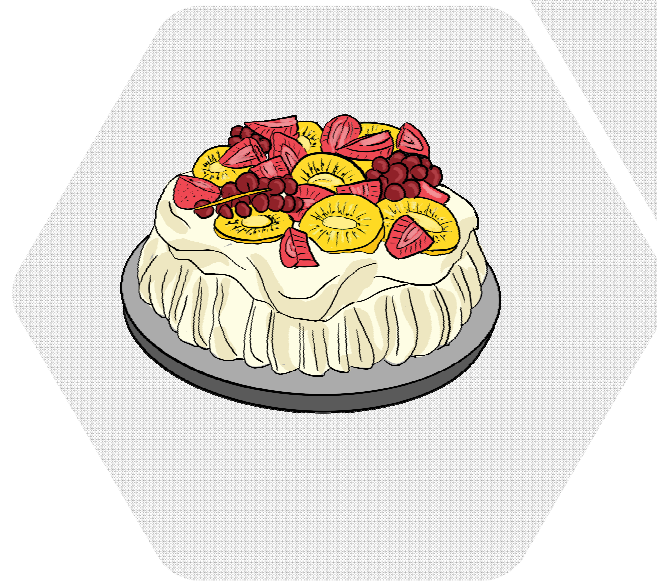
Ingredients

Directions



Récapitulons!
Qu'avons-nous appris
aujourd'hui?
De quoi es-tu
capable à présent?

**Stay home,
stay safe,
bake cakes and...
practise your English!**



#EnglishLumni

The end

Links

Liens images

https://commons.wikimedia.org/wiki/File:Banana_bread_078.jpg

<https://commons.wikimedia.org/wiki/File:Stick-of-butter-salted.jpg>

<https://www.sclera.be/fr/picto/detail/20981>

https://commons.wikimedia.org/wiki/File:British_Barbecue.jpg

[https://commons.wikimedia.org/wiki/File:Modern_fish_and_chips_\(8368723726\).jpg](https://commons.wikimedia.org/wiki/File:Modern_fish_and_chips_(8368723726).jpg)

<https://theculturetrip.com/pacific/new-zealand/articles/maori-culture-what-is-hangi/>

<https://pixabay.com/fr/illustrations/bol-de-sucre-sucre-alimentaire-5049182/>

<https://pixabay.com/fr/vectors/oeuf-ovale-alimentaire-tour-157224/>

<https://pixabay.com/fr/vectors/sali%C3%A8re-sel-shaker-%C3%A9pices-salter-295473/>

- <https://pixabay.com/fr/vectors/chocolat-sweet-dessert-de-cacao-2896696/>

<https://publicdomainvectors.org/fr/gratuitement-des-vecteurs/Sac-de-farine/67728.html>

<https://pixabay.com/fr/vectors/bouteille-de-lait-verre-laitiers-2012800/>

<https://pixabay.com/fr/vectors/beurre-magerine-couteau-livre-25232/>

Links for
INGREDIENTS FOR CAKES

Kate's advice

- Don't put the cream on a hot meringue!
- Decorate with fruit you like!
- Enjoy!!

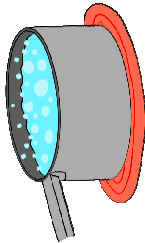
Complete

Heat oven to 150C.	Whisk 4 egg whites until firm, then whisk in 250g sugar, one tsp at a time until the meringue looks glossy.	Add in the vanilla extract and the corn flour. Arrange the meringue in a circle and mix. Bake the meringue for 1 hour	Cut the strawberries and kiwis, and mix them with the raspberries and icing sugar.	Whisk 350ml of cream with 1tsp of icing sugar until firm and put it on the meringue. Decorate with the fruit on top.

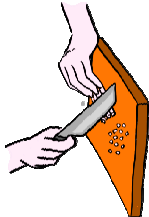
BAKE



BOIL



CHOP



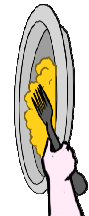
Slice



CUT



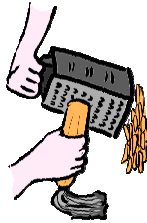
CRUSH



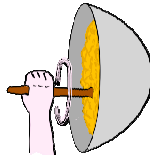
fry



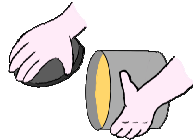
GRATE



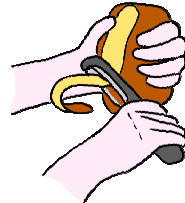
MIX



POUR



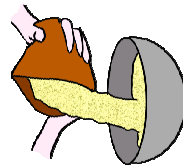
PEEL



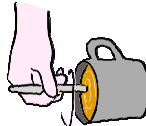
POUR



POUR



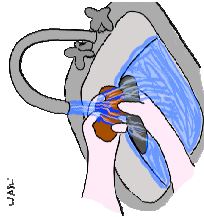
STIR



WHISK



WASH





by Fashionablah

I'm a kiwi (a new zealander) and i know good pavlova when i taste it, and this is good! Another ways to top it is carmel sauce and fresh strawberry's. this is one of the best! - 02 Mar 2011 ([Review from Allrecipes USA and Canada](#))



by [ninjamum](#)

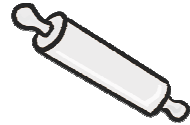
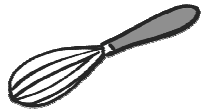
pefect recipe, very easy and it came out just great. everyone loved it even my harshest critic being my Mum. will definately be using this recipe again.
- 03 Nov 2009



by Melissa

I love this stuff !!! -

reviews



recipe



Reviews



Difficulty



Prep time



Cooking time

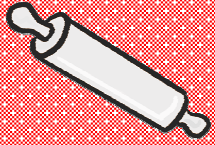


Serves



Ingredients

Directions



Reviews



Difficulty



Preparation time



Cooking time



Serves



Ingredients

Directions

Now it's your turn!

Ingredients

4 bananas
85g melted butter
1 cup sugar
1 egg beaten
1 tsp vanilla
1 tsp baking powder
Pinch of salt
1 ½ cups flour.



1



2

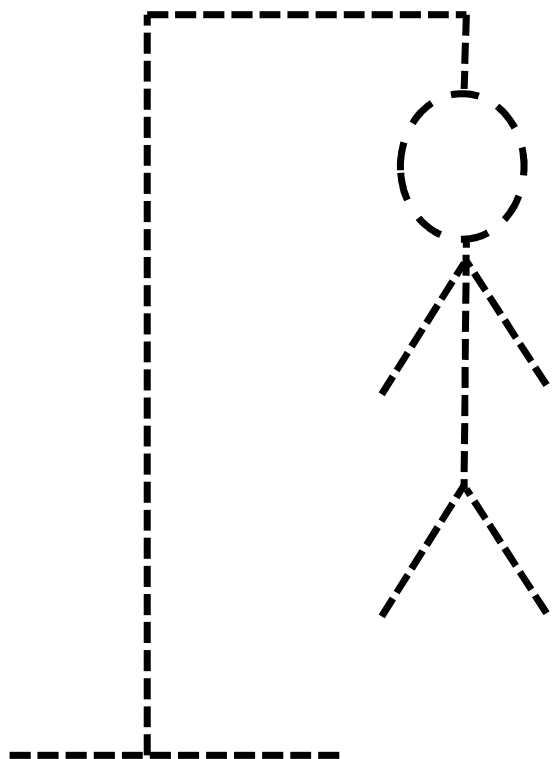


3

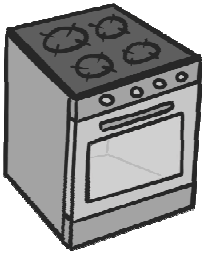


4

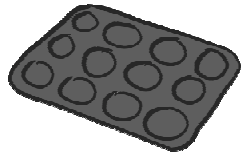
What's today's topic?



Utensils & electrical appliances



oven



baking tray



bowl



whisk



knife



pan



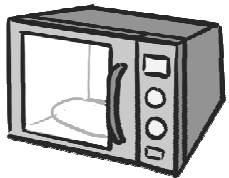
measuring cup



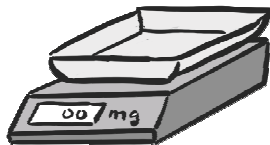
wooden spoon



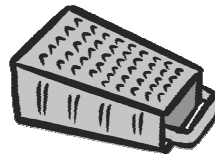
fork



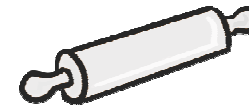
microwave



scales



grater



rolling pin



fridge

Let's check your vocab! Listen

