

Learn the vocabulary you need. Learn the vocabulary you need. Write the words in your language.

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FOOD ITEMS

baked apple	manzana asada	crème caramel	crema caramelo	pastry	dulces
blueberries	arándanos	crepes	torritas	pear	pera
cheeseboard	tabla queso	custard	natillas	profiteroles	profiteroles
cheesecake	tarta queso	fruit compote	compota	raspberries	fambuesas
cinnamon	canela	layers	capas	rice pudding	Arroz con leche

ADJECTIVES DESCRIBING FOOD

crunchy	crujiente	moist	húmedo/hidratado
golden-brown	marrón dorado	ripe	maduro
juicy	jugoso	thick	grosso

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TYPES OF PASTRY

cupcake	magdalena	roll	rollito/pañecillo
doughnut	donut	scone	bollo
muffin	magdalena	tart	tartaleta

BAKING ITEMS

baking powder	levadura	dough	masa	flour	harina
baking soda	bicarbonato	egg whites	clara huevo	icing	escarcha
cocoa	cacao	egg yolks	yema huevo	yeast	levadura
crust	corteza				

BAKING VERBS

fold	doblar	sift	tamizar
grease	engrasar	spread	extender
knead	amasar		

Extra!

appetising	apetitoso	dust	polvo	runny	líquido
batter	mantequilla	flaky	escamoso	shortening	reducción
Black Forest cake	selva negra	fluffy	esponjoso	sponge cake	hojcocho
buttery	manteroso	fudge	dulce de leche	stale	duro
cherry	cereza	helping (n)	porción	toffee	pasta de caramelo
chocolate chips	virutas de chocolate				

VOCABULARY BUILDER

1 Circle eight dessert words in the puzzle and write them below. Then tick the words that are examples of food that you prepare.

r	g	h	m	e	a	e	c	a	e	b
c	a	l	i	c	d	o	r	p	u	l
p	a	s	t	r	y	e	e	c	k	u
d	t	b	p	o	u	p	p	a	b	e
e	f	b	h	b	n	e	e	f	e	b
c	x	t	e	w	e	a	s	m	k	e
s	c	u	s	t	a	r	d	f	e	r
e	b	c	m	v	d	o	r	b	j	r
c	i	n	n	a	m	o	n	i	s	i
c	h	e	e	s	e	c	a	k	e	e
i	w	s	n	g	e	d	b	h	e	s

- pastry ✓
- custard ✓
- cinnamon
- cheesecake ✓
- raspberries
- pear
- crepes ✓
- blueberries

2 Match A and B to form desserts.

- | | |
|---|---|
| <p>A</p> <ol style="list-style-type: none"> cheese baked rice crème fruit | <p>B</p> <ol style="list-style-type: none"> a. caramel b. compote c. cake d. apple e. pudding |
|---|---|

3 Tick the sentences T (true) or F (false). Then correct the false sentences. Do not change the words in bold.

- | | T | F |
|---|-------|-------|
| 1. Crepes are thin pancakes often served with a filling. | ✓ | |
| 2. A cheeseboard has got a variety of different cheeses on it. | ✓ | |
| 3. You can garnish a profiterole with a spicy sauce. | | ✓ |
| 4. There are many layers in a biscuit. | | ✓ |
| 5. Custard is made with fruit. | | ✓ |
| 3) ... with a sweet sauce. | | |
| 4) ... one or two layers in a biscuit. | | |
| 5) ... with eggs and milk. | | |

4 Find the following. Use the words in Exercises 1, 2 and 3.

- three items that have got eggs in it
custard, pastry, crepes
- two desserts that are prepared with milk
rice pudding, crème caramel
- something that adds flavour to food
cinnamon
- a dessert that you serve warm
crepes

5 Complete the sentences with the words below.

- crunchy • moist • ripe • juicy
golden brown • thick
- We usually eat ripe fruit.
 - Mix the custard with a wooden spoon until it's thick.
 - Put some nuts in the baked apple to make it crunchy.
 - The cake wasn't moist. It was very dry.
 - Don't take the cake out of the oven until it's golden brown.
 - These oranges are great. They're so juicy.

6 Complete the sentences with the words below.

- scones • rolls • tarts • muffins • doughnuts
cupcakes
- Scones are often served with strawberry jam and cream.
 - Rolls are small loaves of bread.
 - Tarts have got a pastry base and a fruit filling.
 - Muffins and Cupcakes are small cakes.
 - Doughnuts are fried in oil.

7 Circle the item that doesn't belong.

- crust • dough • cocoa • pastry
- baking soda • icing • flour • baking powder
- blueberry • pear • raspberry • cinnamon
- crepe • fruit compote • profiterole
cheesecake



8 Match A and B to form sentences.

A

1. We use egg whites ...
2. Put two teaspoons of ...
3. This custard recipe ...
4. The pie has got ...
5. Yeast is an ingredient ...

B

- 2 a. baking soda in the bowl.
- 4 b. a golden-brown crust.
- 5 c. in bread and rolls.
- 1 d. to make macaroons.
- 3 e. uses egg yolks.

9 Write the correct verb under each picture.

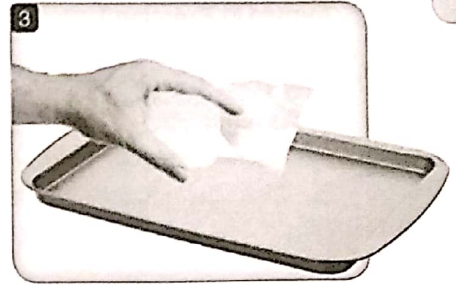
spread • sift • fold • knead • grease



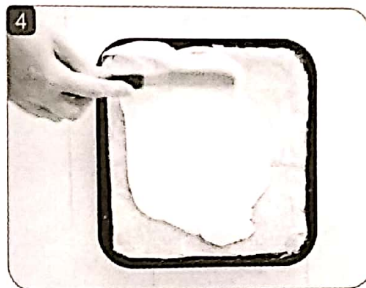
grease



sift



fold



spread



knead



Say It!

Match the questions in A to the answers in B.

A

1. Would you like to order dessert now?
2. How do you make your rice pudding?
3. What do you pour over the profiteroles?
4. Can I order the cheesecake without raspberries.
5. At what temperature do we bake the cake?
6. Have you got that dessert with the layers of mousse and hot chocolate sauce?
7. What do I do with the eggs?

B

- 6 a. I think you mean the chocolate lovers' cake.
- 5 b. Preheat the oven to 180 degrees celsius.
- 2 c. It's made with rice, milk, eggs, cream and brown sugar.
- 1 d. Yes, please. Could I have the cheeseboard?
- 4 e. Yes, I can ask the chef to make it for you with ripe blueberries.
- 7 f. Beat them with a mixer.
- 3 g. They're covered with chocolate sauce.

Desserts and Pastry, page 44

- 1**
1. cheeseboard
 2. raspberry cheesecake, rice pudding, cheeseboard
 3. chocolate cake
 4. crème caramel
 5. profiteroles
- 2**
- | | |
|----------------|--------------|
| 1. custard | 3. two |
| 2. baked apple | 4. delicious |

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- 4** crème caramel, banana-berry crepes with vanilla ice cream
- 5** 1. T 2. F 3. F 4. F 5. T 6. T 7. F
- 6**
- | | |
|------------------|------------------|
| 1. baked apple | 5. rice pudding |
| 2. crepes | 6. crème caramel |
| 3. cheesecake | 7. cheeseboard |
| 4. fruit compote | 8. profiteroles |
- 7**
- | | |
|------------|-----------------|
| 1. moist | 4. juicy |
| 2. ripe | 5. golden-brown |
| 3. crunchy | 6. thick |

Your Turn

Logan: That was delicious. Would you like some dessert?

Grace: That would be nice. What do you recommend?

Logan: The chocolate mousse cake is excellent.

Grace: I think I'd like something lighter than mousse cake. What else is good?

Logan: The baked apple is good and it's very light. It's usually covered in whipped cream, but we could ask for it without whipped cream.

Grace: That sounds OK, but are there any other fruit desserts?

Logan: Yes, they've got pears in wine. It's one of their specialities.

Grace: Great, I'll have that. What are you going to have?

Logan: I think I'll have the profiteroles. They are my favourite dessert.

Grace: Oh, profiteroles. I love profiteroles. Maybe I'll have pears in wine and profiteroles.

- ✓ 1. chocolate mousse cake
- ✓ 2. baked apple
- 3. fruit compote
- ✓ 4. pears in wine
- ✓ 5. profiteroles