

# A Book of recipes 5°6



# A recipe of chocolate roll



## • Utensils :

• A spoon



• An oven



• A rolling pin



• A scale



• A brush



## • Ingredients:

• A teaspoon of baking powder



• 9g of flour



• 14g of sugar



• 1 egg



• 25g of chocolate cream



• 1cl of liquid cream



## Directions:

Step 1: mix the egg yolks with the sugar.

step 2: add the flour.

Step 3: beat the egg whites with the baking powder . Add the egg whites in the mixture.

Step 4: put the mixture on the baking paper and put in the oven during fifteen minutes.

Step 5: take the sponge cake out of the oven .

step 6: spread the chocolate on the sponge cake and then roll the sponge cake



## Help :

Sponge cake = génoise / beat = battre

baking paper = papier cuisson / a scale = une balance

a brush = un pinceau

- **Help :**
- Bacon =lardon
- Remove =enlever
- Enjoy =bonne degustation

# A Recipe of pasta carbonara

## Ingredients:

- 65.5g of bacon
- 12.5 cl of fresh cream
- 125 g of pasta
- 1 egg
- grated cheese



## utensils:

- A Spoon
- A pan
- A plate
- A Spatula
- A tablespoon
- A Sauce pan



## Steps :

- Take one sauce pan.
- Add water, wait for the water to boil.
- add pasta.
- Take one frying pan.
- add the bacon in the frying pan and cook.
- add fresh cream and wait to fry.
- when the pasta boils, remove water.
- Take one plate and put the pasta on it.
- add the fresh cream and bacon.
- break one egg on the pasta.
- add grated cheese
- Enjoy!





# A recipe of carrot cake

## Ingredients

- 2 eggs 
- 180g of carrot 
- 80g of sugar 
- 90g of flour 
- 1 spoon of olive oil 
- 3 pinches of cinnamon 
- 1 sachet of baking powder 

## Ustensils

.oven 

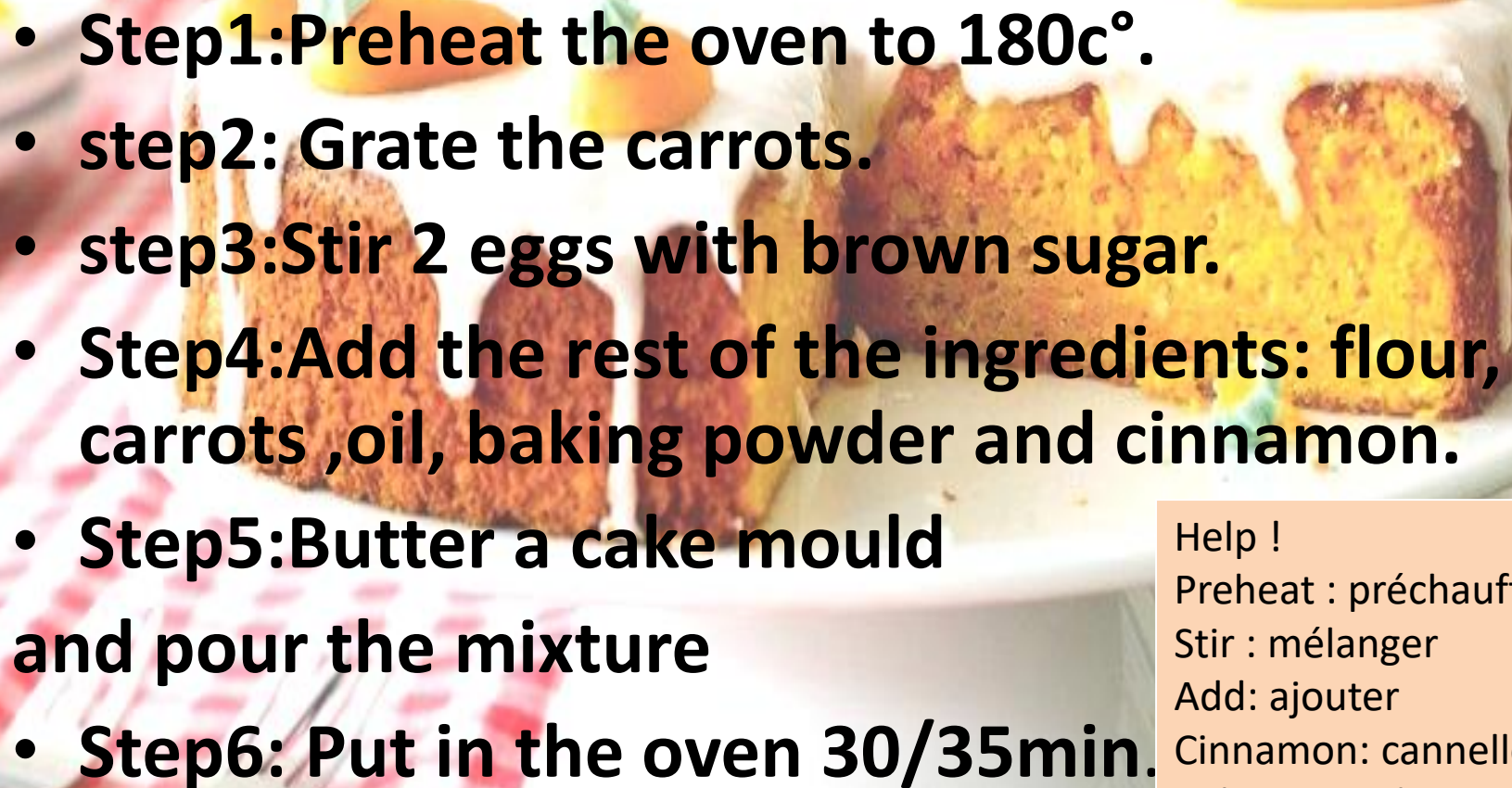
.whip 

.cake mould

.bowl 

.Rolling pin 

.grater 

- 
- **Step1:Preheat the oven to 180c°.**
  - **step2: Grate the carrots.**
  - **step3:Stir 2 eggs with brown sugar.**
  - **Step4:Add the rest of the ingredients: flour, carrots ,oil, baking powder and cinnamon.**
  - **Step5:Butter a cake mould and pour the mixture**
  - **Step6: Put in the oven 30/35min.**

Help !

Preheat : préchauffer

Stir : mélanger

Add: ajouter

Cinnamon: cannelle

Baking powder: Levure chimique



# A Recipe of chocolate cake

## Ingredients(quantity)

- 200 cl of chocolate
- 100 g of butter
- 100g of sugar
- 50 g of flour
- 3 eggs



## Utensils

- Oven



- Mould



- Whip



- Bowl



# Steps

- Preheat the oven.
- Put the sugar, the eggs and the flour in a bowl.
- Whip.
- Add the chocolate and the butter. Mix up.
- Grease and flour the mould.
- Pour the mixture in the mould.
- Bake for 20 minutes
- Let cool and eat.



## Help

Mould : moule à gâteau

Grease : graisser

Let cool : laisser refroidir

Flour: farine/fariner





# *A recipe of cookies*



- *Utensils:*

- A teaspoon



- a bowl



- an oven



- *Ingredients :*

- 1 egg



- 85g of butter



- 85g of flour



- 100g of chocolate chips



- 1 bag of vanilla sugar



- 1 teaspoon of baking powder



- ½ teaspoon of salt







# ***Directions***

- **step 1: Melt the butter in a bowl and mix with the sugar.**
  - **Step 2 :Add egg and vanilla sugar.**
- **Step 3:Pour the flour, baking powder, salt, chocolate, and whisk.**
  - **Step 4: make small balls and put on the baking tray.**
    - **Step 5: Bake the cookies.**

# A recipe of Egg muffins

## Utensils :

-1 pan



-1 spatula



-1 knife



## Ingredients:

-1 muffin



-1 egg



-2 slices of bacon



-1 slice of cheddar



-salt













-pepper










# Directions:



- Step 1 :cut the muffin in 2 
- Step 2:put the muffin in the oven at 150°C 
- Step 3:bake the egg 
- Step 4:put a pinch of salt and pepper 
- Step 5:flip the egg 
- Step 6:grill the bacon in a pan 
- Step 7:take out the muffin 
- Step 8:put 1 slice of bacon 
- Step 9: put the cheddar and the egg 
- Step 10:put the last slice of bacon 



## Help:

- oven=four 
- pepper=poivre 
- pan=casserole 
- take out=sortir 
- bake=faire cuire 



# A recipe of Poutine

Ingredient :

one table spoon of water

Four table spoons of butter

200g of chips

50g of bacon

40g of cheese curd or mozzarella

One teaspoon of salt and pepper

30g of beef broth

Utensils :

-Frypan

-oven

-microwave-oven

-bowl

-table spoon and teaspoon



# DIRECTIONS

- Preheat the oven to put the chips.
- Melt the butter in the microwave-oven.
- Fry the bacon in a frying pan.
- Get the beef broth and the melted butter, pour the bacon and put the cheese curd (or mozzarella )
- Stir !
- Pour the mixture on the chips.
- Add salt and pepper.
- Heat the chips and sauce together.
- Enjoy !

**HELP:**

- preheat:préchauffer
- fry: faire frire
- broth: bouillon
- pour: verser

# A Recipe of Waffles

## Ingredients:(Quantity)

-102 ml of milk



-200g of flour



-4 eggs



-one packet of baking powder



-one coffee spoon of salt



-60g of butter



-120ml of water



-48g of sugar



-one packet of vanilla sugar



-one tablespoon of rum (optional)



-one tablespoon of oil



## Utensils:

-Tablespoon



-Bowl



-Whip



-Waffle Iron





# Steps:

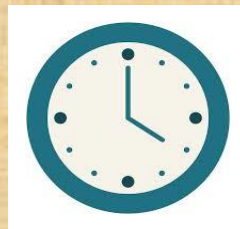


- Mix up the flour and the salt ,make a well in the center and break the eggs
- Add the melted butter ,the milk and the water.
- Whisk with a whip.
- Add sugar , vanilla sugar, oil, baking powder and a tablespoon of rum.

- Let the mixture rest for 30min.
- Pour some of the mixture on the waffle iron.



- Cook for 3 minutes.



# A recipe of banana bread



- Ingredients :
- 250 gr of flour
- 160 grammes of sugar



- 2 Teaspoon of baking powder
- 1 pinch of salt



- 2 bananas
- 85 gr of butter
- 2 Tablespoon of milk
- 2 eggs



## Utensils:

Blender



Oven



Tablespoon



Teaspoon



Cake pan



# STEPS

- 1) Preheat the oven at 165°C. Mix 150g of flour with the sugar , the baking powder and the salt.
- 2) Add mashed bananas with the butter and the milk.
- 3) Blend the mixture slowly until getting a homogeneous paste.
- 4) Add the eggs and the remaining flour.
- 5) Mix.
- 6) Grease the bottom of a cake pan and pour the paste.
- 7) Bake at 165°C during 60 min.



## Help:

- Cake pan: Moule a gâteau.
- Homogeneous paste: Pate homogène .
- Blend slowly : mixer doucement.





# A recipe of cupcakes

## Ingredients:

- 2 eggs
- 140g of flour
- 100g of sugar
- 1 pinch of salt
- 120g of butter
- 4 tablespoons of milk
- baking powder ½ bag
- 1 tablespoon of vanilla



## for the icing:

- 50g of butter
- 150g of sugar icing
- 2 tablespoons of vanilla
- pastry coloring pens



## Ustensil:

- whisk
- bowls
- balance
- electric mixer

## Helps:

- flavour (parfum)
- foamy(mousseuse)
- until that(jusqu'à ce que)
- baking powder (levure chimique)

# A recipe of cupcake



## 1. Step1:

- Preheat your oven at 180° degrees. Mix the butter and the sugar with an electric mixer until that preparation becomes white.



## • Step 2:

- Add the eggs and the flour, 1 pinch of salt and baking powder in the bowl. Whip well and incorporate the milk and the flavour of your choice.

## • Step:4

- Prepare the icing the time while the cupcake cools. With a electric mixer, beat the butter and then add a little the sugar and the vanilla.



## • Step 5:

- Stir during 5 minutes until the cream.

## • Step:6

- Put the icing with a spatula and decorate with the pastry coloring pens .



# A recipe of Strawberry Cake

- **Ingredients=**

- **150g of strawberries**



- **180g of flour**



- **100g of sugar**



- **3 eggs**



- **100g of butter**



- **Directions=**

- **1)Preheat the oven at 180°C.**

- **2)Stir the eggs, the sugar and mix together.**

- **3)Add the flour, the butter and mix together.**

- **4)Add the slices of strawberries and mix delicately.**

- **5) Pour the mixture into a mold.**

- **6)Bake approximately for 45minutes.**



# HELP and utensils

Help:

- Utensils=

delicately=doucement

- The oven



mixture =préparation

- The bowl



approximate=environ

- a mould

stir= melanger

# a Recipe of cookies for four people



## Ingredients:

1 teaspoon of baking powder, 1 teaspoon of salt, 150g of flour, vanilla, 85g of sugar, 85g of butter, 1 egg, 100g of chocolate chips



## Utensils:

Knife  
teaspoon  
Bowl  
Oven  
soup spoon



# Steps or directions



- Directions :

- 1) Preheat the oven at 180°C,
- 2) Put butter, sugar, egg and vanilla in the bowl. Mix together
- 3) Add flour with baking powder, choco nuts and salt
- 3) Grease baking tray and form the cookies
- 4) Bake the cookies for 10 minutes



HELP ENGLISH FRENCH  
BAKING POWDER=LEVURE  
CHIMIQUE  
GREASE=GRAISSER  
MIX TOGETHER=MÉLANGER  
ENSEMBLE  
OVEN=FOUR  
FORM=FORMER



# A recipe of Lemon pie



- **Ingredients:**

- **For the sugary dough:** 200g of flour, 100g of sugar, 80g of butter, 1 egg and 1 pinch of salt.
- **For the filling:** 4 lemons, 125g of brown sugar, 50g of butter,
- 3 eggs and 1 tablespoon of corn starch



- **Utensils:** 1 bowl, 1 rolling pin, 1 pie dish, 2 greased oven papers, 1 grater,
- 1 saucepan, 1 whisk,
- 1 spoon,
- 1 spatula.



### -Step one:

For the sugary dough add in the bowl the flour, sugar and the salt.

Add the butter, knead in the hand and add the egg, knead and cool in the refrigerator.

### -Step two:

Preheat the oven in 210°C. With a rolling pin roll out in a greased oven paper and put in a pie dish

### . Step 3:

Prick the sugary dough and put a greased oven paper in the bottom of pie dish.

### . Step 4:

Put the sugary dough in the oven in 180°C for 15 minutes. Let the sugary dough cool.

Help!: English-French

-brown sugar: sucre roux (de canne)

-sugary dough: pâte sucrée

-corn starch: maïzena

-pie dish: moule à tarte

-smooth: lisser

### • Step 5:

Grate the zest of lemon and press the lemons. In a bowl whisk the eggs with the zest of lemon, brown sugar and corn starch.

### • Step 6:

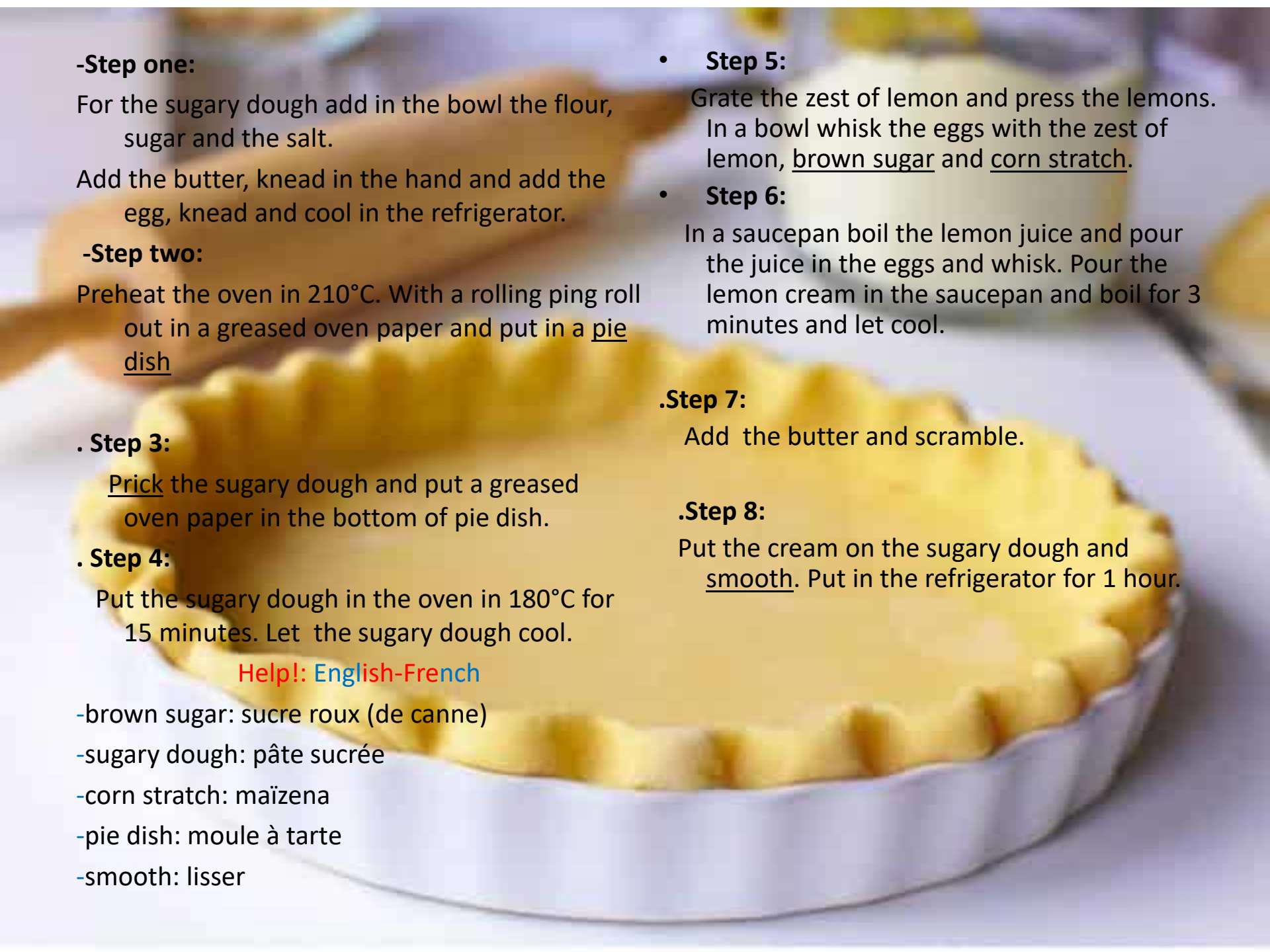
In a saucepan boil the lemon juice and pour the juice in the eggs and whisk. Pour the lemon cream in the saucepan and boil for 3 minutes and let cool.

### .Step 7:

Add the butter and scramble.

### .Step 8:

Put the cream on the sugary dough and smooth. Put in the refrigerator for 1 hour.





# Recipe of 🐟 fish and chips

- INGREDIENTS

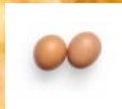
\_ 1 glass of flour



\_ 1 glass of beer



\_ 2 eggs



\_ fish



- UTENSILS

• 1 salad bowl



• 1 fryer



• 1 kitchen scale





## Steps

**Step 1 : mix the flour and beer**



**Step 2 : add the egg yolks**



**Step 3 : add the withes until stiff**



**Step 4 : dip the fish generously in this batter**



**Step 6 : fry at 160°C or 180°C for 3min or 4 min**



**Step 7 : drain when golden**

**Step 8 : serve with fries**

## Help :

- Egg yolks = jaune d'œuf
- Until stiff = jusqu'à ce qu'il soit ferme
- Drain when golden = égoutter lorsqu'il est doré
- Serve with fries = servir avec des frites
- Step = étape
- Kitchen scale = balance de cuisine

