

THUMBS UP! 6^e – TRANSCRIPTIONS

Piste 106

Build up – Be a good cook!

• page 101

Learn with me

[Dans une cuisine, deux enfants sont derrière un plan de travail, avec tous les ingrédients d'une recette devant eux.]

Mary: And today, we're going to show you how to prepare scones. First, take a spoon, a cup, a bowl, a glass, a rolling pin and a baking tray. Now, let's recap the ingredients for our delicious scones. First, some flour, butter, sugar, baking powder, milk and salt.

Peter: But there aren't any eggs!

Mary: Yes, that's right, there are no eggs in the recipe! Now let's prepare the scones!

Peter: All right!

Mary: First, in a bowl, add the flour, baking powder and salt. But be careful! Not too much! Just a pinch! Ok? [...]

Peter: err... Ok! But... there is no more baking powder, do we need any more?

Mary: No, that's enough. Now, add and mix the butter, sugar and milk [...]. Are you ready?

Peter: err, yes!

Mary: Now, spread the pastry with the rolling pin. [...]

Peter: Ok, look at that!

Mary: That's great! Now, with a glass, cut the pastry into circles! And then, place it on the greased baking tray! Do you need any help?

Peter: Oh yes, please! [...]. Ok! Finally, bake for 15 minutes at 225°C! *[Les 15 minutes passent]* Wow, done!!! It looks great!!!

Mary: See? It's easy! Now, do YOU *[elle pointe la camera du doigt]* want to make scones? Remember, you need: 240g flour, 1.5 tea spoon of baking powder, 60g of butter, 30g of sugar, ½ cup of milk, and a pinch of salt. And if you haven't got any butter, you can replace it by a ½ cup of oil.

Peter & Mary: Bye!