



Salut, Year 4 !  
Ça va ? Moi, ça va bien !

Let's look at some common words used when talking about food in France and when following a French recipe:

Could you guess what any of these words mean without any help?

The words 'du', 'de la', 'de l'' or 'des' before a noun mean 'some.'

un œuf -----

du beurre -----

du lait -----

du sucre -----

du fromage -----

de l'huile -----

du sel et du poivre -----

Does it help if I give you the English to match them up with?:

sugar

salt and pepper

milk

butter

an egg

oil

cheese

Explain how you matched them up.

Do any sound similar?

What did you know already from shopping in England or France?

Did any structures of the words help?

Did the quantity help?

How can you make a sensible guess?

You can try all of this before looking the words up in a dictionary or online. If you can ask a friend or family member that is also a good idea.

Here are the answers:

|                     |                               |
|---------------------|-------------------------------|
| un œuf              | an / one egg                  |
| du beurre           | (some) butter                 |
| du lait             | (some) milk                   |
| du sucre            | (some) sugar                  |
| du fromage          | (some) cheese                 |
| de l'huile          | (some) oil                    |
| du sel et du poivre | (some) salt and (some) pepper |

In a recipe you will find the quantities necessary which will also help you with translating from French to English.

Some food will be given as an exact number (1,2,3,etc), such as eggs, some will be given in weight, such as butter and sugar and others in liquid form, such as oil and water.

Now match the French to the picture. This will help later when following a recipe written in French:

du beurre



du sucre

du fromage

du lait

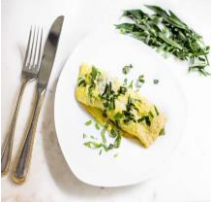
de l'huile

un œuf



du sel et du poivre

This week's recipe is written in English; more to follow so that you can make them into a French recipe booklet, if you wish.



# Mes Recettes françaises



Me voici!

# Yoghurt Cake



This is often the first cake made by French children as it is easy to make. You simply use the yoghurt pot to measure all the other ingredients.

## Ingredients

- 1 small pot of natural yoghurt
- 2 pots caster sugar
- 3 eggs
- 1 tsp vanilla extract
- 3 pots plain flour
- 3 pots baking powder
- $\frac{1}{2}$  pot oil
- Pinch of salt

Add chocolate chips, chopped apples or other fruit, etc, if you like.



# Yoghurt Cake Instructions

1. Heat the oven to 180°C / Gas mark 4.
2. Grease a 20cm round cake tin.
3. Scrape the yoghurt into a mixing bowl.
4. Add the eggs and vanilla extract.
5. Mix well with a wooden spoon.
6. Add the flour, baking powder and salt.
7. Mix well.
8. Add the oil and mix well.
9. If adding chocolate chips or other ingredients, add them now.
10. Pour the mixture into the tin.
11. Bake for 35 minutes.
12. Remove from the oven.
13. Leave to cool before removing from tin.
14. Can be served with fruit and / or cream / ice cream!

Mon Gateau au Yaourt !  
Miam ! Miam !

