PON POSEIDON 2013

“EDUCAZIONE LINGUISTICA E LETTERARIA IN UN’OTTICA PLURILINGUE”

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Vi stupizza l’idea di un’avventura culinaria?
IRISH PANCAKES
INGREDIENTS

- 1 CUP ALL-PURPOSE FLOUR
- 1/2 TEASPOON SALT
- 4 LARGE EGGS
- 1 AND 1/2 CUP MILK
- ¼ STICK BUTTER ( 2 OZ MELTED )

- ¼ STICK MELTED BUTTER ( FOR FRYING )

- FRESH SQUEEZED LEMON JUICE ( 2 LEMONS )

- ¼ TO ½ CUP SUGAR ( FOR SERVING )
PREPARATION

1- Make a batter by whisking together the flour, salt, eggs and milk.

2- Add the melted butter and continue to whisk to form a smooth, thin batter.

3- Heat an 8-inch skillet over medium-high heat, and brush with melted butter.

4- Pour about 1/4 cup of batter into the pan and tilt the pan from side to side to cover it in a thin layer of batter.

5- Reduce to medium heat. When the top is beginning to look dry after 1 to 2 minutes, flip the pancake and continue to cook for an additional 30 seconds to 1 minute on the second side.

6- Transfer the cooked pancake or crêpe to a plate, and cover with foil to keep warm. Repeat with the remaining batter. This recipe yields between 12 to 15, 8-inch pancakes, depending on how thickly they are poured.
7- When the pancakes are cooked, pour 1 to 2 teaspoons of lemon juice on the inside of each pancake, then sprinkle with sugar. Roll each pancake to form a cylindrical shape. Serve immediately.

8- Alternative pancake fillings include jam, chocolate spread, maple syrup or golden syrup
## VOCABULARY

### NOUNS
- Pancake
- Salt
- Flour
- Egg
- Batter
- Butter
- Heat
- Top
- Side
- Foil
- Recipe
- Juice
- Shape
- Filling
- Jam
- Chocolate
- Inch
- Milk
- Sugar
- Teaspoon
- Cup
- Skillet
- Pan
- Plate

### VERBS
- Cook
- Whisk
- Melt
- Heat
- Brush
- Pour
- Tilt
- Cover
- Flip
- Keep
- Yield
- Sprinkle
- Roll
- Form
- Serve
- Squeeze
- Repeat
- Transfer

### ADJECTIVES
- Large
- Medium
- Dry
- Warm
- Fresh
- High
- Additional
- Remaining
- Smooth
- Melted
- Second
- Cylindrical
- Thin
- Squeezed
- Cooked
- Golden
UTENSILS

- Bowl
- Cup
- Teaspoon
- Whisk
- Pan
- Plate
ACTIVITY 1
MATCH THE FOLLOWING ENGLISH VERBS IN THE CUP WITH THE APPROPRIATE ITALIAN VERBS IN THE BOWL

WHISK
SQUEEZE
FLIP
MELT
POUR
ADD

AGGIUNGERE
FONDERE
SBATTERE
VERSARE
SALTARE
SPREMERE
A- Hello!
B- HI!
A- Today we are going to prepare a traditional Irish recipe
B- Oh, really? What exactly?
A- Irish pancakes
B- Ok! What are the ingredients?
A- They are: Flour, salt, eggs, butter, lemon and sugar
B- Well! Let’s start!
A- We have to make a batter! I need a cup of flour, half tea spoon salt, four large eggs, one and a half cup of milk and the melted butter.
B- Are yoo whisking all the ingredients together?
A- Yes, sure
A- Ok the batter is ready
Would you like an Irish pancake?