

# Englisch Recipe

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To get started, we start by laying out all the ingredients. For our recipe we need:

140 grams of flour

4 eggs

200 ml milk

Vegetable oil

Since you should of course also put these things in somewhere, you still need the appropriate equipment. You need:

a big bowl

a small bowl

a measuring cup

a scale

an egg whisk

a sieve

a fork

First, you put the big bowl on the scale to weigh the 140 grams of flour. After the flour is in the bowl, you start to break the eggs. Put them into the small bowl. Then tip the four eggs into the middle of the other bowl, onto the flour. Then you stir the egg in the middle with the fork in small circular movements so that it is only orange. Then pour 200 ml milk into a measuring cup. Then you fill 50 ml of milk in the middle and stir it again in small circles with the fork. Take more and more flour from the side. Once you have completed the four stages, you can switch to the whisk. Now the lumps must disappear, so stir until there are no more lumps left. Next, put the dough in the fridge for 30 minutes. During this time, you heat the oven at 180° with convection and at 200° with other oven levels. Fill oil into a cake tin or muffin pan so that it does not stick. When the oven has reached its maximum temperature, you can put the cake tin or what you have taken into the oven for 5 minutes. Now take out the hot cake tin with the heated oil and fill the dough into it. Be careful not to fill the muffin tin to halfway. Once you have completed this step, you can put the dish in the oven and take it out after about 15 minutes. It should be golden brown on top. Now you have done it! Bon appetite!

## Vocabulary for Yorkshire Puddings

### Task 1:

Translate these words into German:

bowl - Schüssel  
scales - Waage  
fork - Gabel  
whisk - Schneebesen  
jug - Krug  
oven - Ofen  
fridge - Kühlschrank  
sieve - Sieb  
oven dish - Auflaufform  
cake tin - Kuchenform  
equipment - Ausrüstung  
ingredients - Zutaten  
oil - Öl  
egg - Eier  
milk - Milch  
flour - Mehl  
lumps - Klumpen

### Task 2:

Sort the words into two lists: Equipment and Ingredients. Careful: there is one word left over!

#### Equipment

Schüssel  
Waage  
Gabel  
Schneebesen  
Krug  
Ofen  
Kühlschrank  
Sieb  
Auflaufform  
Kuchenform

#### Ingredients

Öl  
Eier  
Milch  
Mehl

Which word is left over? Klumpen

### Task 3:

Translate these cooking verbs into German:

- to crack an egg - eier knacken
- to be runny - flüssig sein
- to stick - kleben
- to rise - aufsteigen
- to go brown - braun werden
- to whisk - Quirlen
- to pour - gießen / schütten
- to turn on the oven - um dem Ofen einzuschalten
- to put in the fridge - in dem Kühlschrank stellen
- to cook - kochen
- to weigh - wiegen
- to measure - messen
- to sift - sichten/sieben
- to mix - mischen

### Task 4:

Write a set of instructions for the recipe. Use numbers and time connectives! Remember the comma after the connectives. See below....

#### Beispiel (Example):

1. **First**, weigh 140 grams of flour on the scales **then** sift the flour using a sieve into a big bowl.
2. **Second**, crack 4 eggs into a small bowl **and** whisk them with a fork until all yellow.
3. **Then**, pour the egg mix into the flour.
4. **Now**, using a fork, start to mix the flour and egg together using small circles for 30 seconds.
5. **Next**, measure 200ml of milk into a measuring jug.
6. Pour just 50 ml at a time into the middle of the flour and egg mixture. Use a fork to whisk the mixture together gently in small circles.
7. Keep adding 50ml of milk until all milk has been used up.
8. **Afterwards**, use a whisk to get rid of any lumps.
9. **After that**, put the bowl of mixture into the fridge for 30 minutes.
10. **After 30 minutes**, take the mixture out of the fridge.
11. Grease an oven dish or cake tin with some sunflower oil **and** put it into the oven at 180-200 degrees for 5 minutes.
12. When the oil is hot, pour the mixture into the oven dish or cake tin.
13. **Finally**, place the oven dish or cake tin into the oven **and** cook for 15 minutes or until risen and golden-brown.
14. **Last but not least**, enjoy your Yorkshire puddings with gravy and cranberry sauce!

