

PON POSEIDON 2013

“EDUCAZIONE LINGUISTICA E
LETTERARIA IN UN’OTTICA
PLURILINGUE”

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A close-up photograph of several cookies decorated with white, green, and orange icing. The cookies are arranged in a row, with some showing the golden-brown edges of the dough. The background is a plain, light-colored surface.

"ASSAPORIAMO L'IRLANDA"

Vi stuzzica

l'idea di

un'avventura

culinaria?



IRISH

PANCAKES



INGREDIENTS

_ 1 CUP ALL-PURPOSE FLOUR



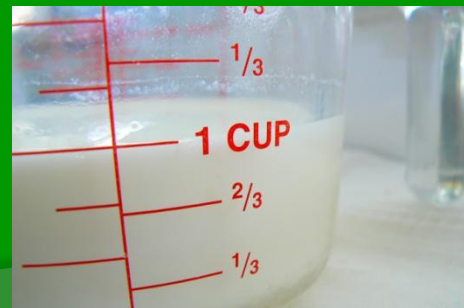
_ 1/2 TEASPOON SALT



_ 4 LARGE EGGS



_ 1 AND 1/2 CUP MILK





_ 1/4 STICK BUTTER (2 OZ MELTED)



**_ 1/4 STICK MELTED BUTTER
(FOR FRYING)**



**_ FRESH SQUEEZED LEMON JUICE
(2 LEMONS)**



**_ 1/4 TO 1/2 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 Fresh Smooth Thin

Medium High Melted Squeezed

Dry Additional Second Cooked

Warm Remaining Cylindrical 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



DIALOGUE

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 you whisking all the ingredients together ?

A- Yes, sure

A- Ok the batter is ready



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***Would you like
an Irish pancake?***



