

# **Anniversary Dessert**

**Conversation > Advanced 7** 



## Exercise 1 – Vocabulary

puree	Food prepared by straining or blending.
[noun]	Ex: This is the most delicious apple puree I have ever tried.
strainer	A device used to separate liquids from solids.
[noun]	Ex: Drain noodles through a <b>strainer</b> set over a bowl.
whisk	A kitchen utensil for stirring eggs, cream, etc. very quickly.
[noun]	Ex: Mix eggs, flour, milk, and sugar well with a whisk.
beat	To mix rapidly with a kitchen utensil, such as a fork or whisk.
[verb]	Ex: Beat the eggs and then gradually mix in the flour.
mold	A container or frame used to shape other things.
[noun]	Ex: Chocolate is melted at a specific temperature and poured into the molds.



zest	The outer skin of an orange, a lemon, etc., when it is used to add flavor in cooking.
[noun]	Ex: The secret of this tart is the lime zest.

blender	A kitchen appliance used to mix ingredients.
[noun]	Ex: If you have a <b>blender</b> , you can make a smoothie at home.

confectioner's sugar	Powdered sugar used for sweetening and decorating candies and desserts.
[noun]	Ex: At the end, sprinkle some confectioner's sugar on the top.

good call	Used to express approval of a person's decision or suggestion.
[phrase]	Ex: Good call! I would've done the same thing.



### Exercise 2 – Dialogue

Choose one character and read the dialogue aloud with your tutor.

James: Happy anniversary, my love! Good call on staying in instead of going to a restaurant.

Kate: Happy anniversary, James. It's nice to just be somewhere we can relax and be ourselves.

James: I hope it wasn't too much work to cook the meal.

Kate: It didn't take that much longer than usual. Wait till you try the dessert.

James: There's dessert!? I got engaged to the right woman! What did you make?

Kate: It's sort of like a lemon pie. You got me that new whisk and strainer as an anniversary gift, so I used it.

James: Sounds good! How did you make the lemon pie?

Kate: I used the strainer to separate some egg whites, and then I beat them until they were fluffy.



James: What did you do after that, Kate?

Kate: Hmm... Then I mixed in some confectioner's sugar and the zest of a lemon to add to the flavor.

James: Sounds pretty tasty so far. It must be absolutely delicious!

Kate: After creating that mixture I baked it in a mold so that it had a hollow center.

James: Why did you make the center hollow?

Kate: Because I made a puree of lemon and honey in the blender, and I wanted to pour it into the hollow part.

James: Yum! It sounds amazing! I can't wait to eat it. I just wish it had frosting on it, though!

Kate: Oh, yes! The recipe I found said I should cover the whole thing with frosting. So, I did that too.



#### Exercise 3 – Fill in the Blanks

Choose the correct answers from the answer pool below and fill in the blanks.

#### Answer Pool blender Use a \_\_\_\_\_ to mix it; it'll be a lot faster. Good call Blend the fruit in a \_\_\_\_\_ until you have a smooth texture. mold 3. You can use a \_\_\_\_\_ to separate the water from the pasta. \_\_\_\_\_ the eggs, then add cheese to make an omelet. zest 5. ! I can see why you were chosen to be the leader! whisk 6. Add two tablespoons of tomato \_\_\_\_\_. confectioner's sugar 7. The chef used the \_\_\_\_\_ to shape the cake. Can you give me the grated lemon \_\_\_\_\_? Beat He added the \_\_\_\_\_ to make the dessert tastier. 9. strainer puree



## Exercise 4 – Role Play

Take turns with your tutor and act out the scene described below.

**Scene:** You are making your favorite dessert. Talk with your friend Peter about it and describe the process of making it to him. The teacher can be Peter.



#### Exercise 5 – Discussion

Discuss the following questions with your tutor.

- 1. Do you like cooking? Why? Why not?
- 2. Do you like it when someone cooks for you? Why? Why not?
- 3. What is your favorite dish? Why?
- 4. What is the easiest dish to cook in your opinion? Explain the process of cooking it.
- 5. Do you like sweets? What are your favorite sweets or desserts?