

COOKING CLASS 2

Meet Chef Giovanna Schiller
INSTAGRAM @giorwschiller

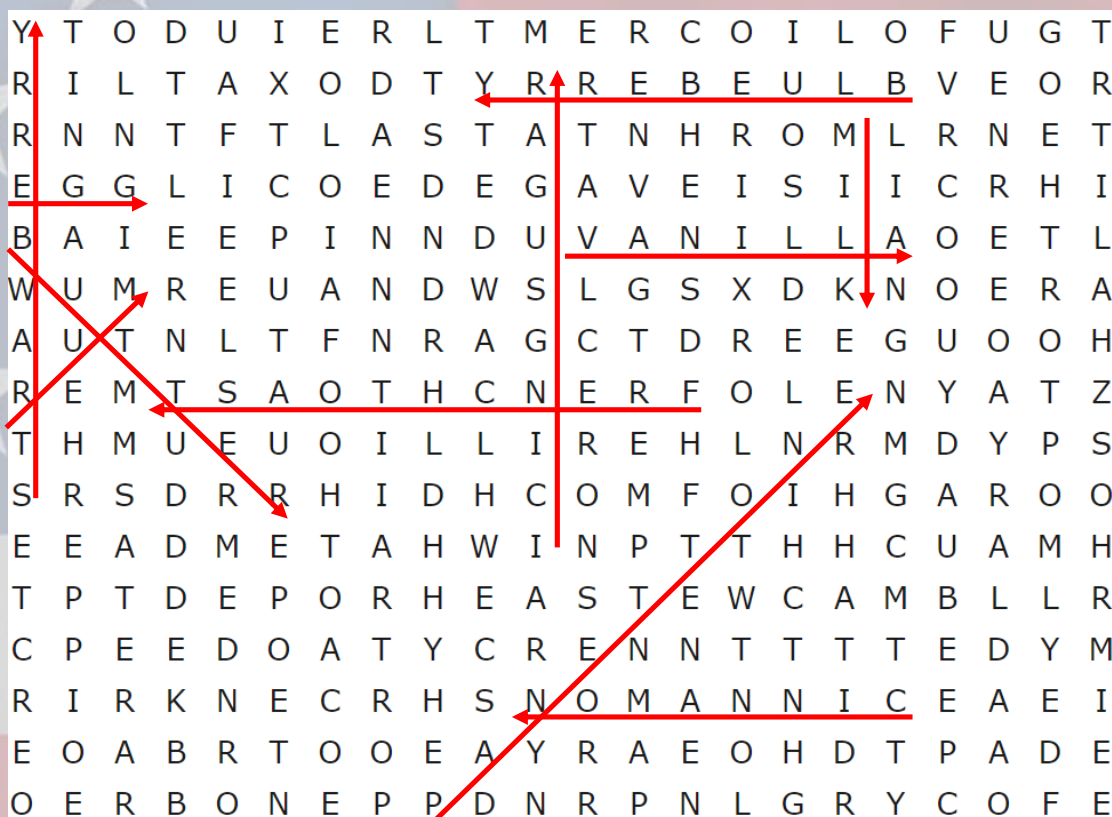


Instagram: @professorruventura

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DIRECTIONS

1 – Find all the ingredientes in the crossword puzzle. There are 10 ingredientes and the name of the recipe.



1 - FRENCH TOAST RECIPE

1 - BLUEBERRY

2 - STRAWBERRY

3 - BUTTER

4 - CINNAMON

5 - EGG

6 - ICING SUGAR

7 - MILK

8 - PANETTONE

9 - RUM

10 - VANILLA



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DIRECTIONS

2 – Watch carefully and write the directions of the recipe.

To dip – verb – mergulhar (algo em algum molho ou creme)

Dip – noun – patê

To sprinkle – verb – polvilhar

- 1 – Mix half a liter of milk , two eggs, the seeds of the vanilla bean and 3 tablespoons of sugar.
- 2 – Add a little bit of rum.
- 3 – Melt the butter.
- 4 – Dip the slice of the panettone in the milk.
- 5 – Fry the slice (until gold color).
- 6 – Sprinkle the icing sugar with cinnamos over the french toast.
- 7 – Add the straberries abd the blueberries.
- 8 – Enjoy your meal!

3 – answer the questions.

1 – What is icing sugar?

It's a different tipe of sugar that doesn't melt

2 – Who made the panettone?

Giovanna made the panettone.

3 – Why does she add the rum to her desserts?

She can't explain. It's a flavor thing. It balances the flavors.



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