

Camille's recipe!

Watch Camille's video about a tasteful recipe and choose the right answer for these questions.

- 1.- What tool you DON'T need for this recipe?
 . A teaspoon . A fork . A knife
- 2.- How many ingredients do you need?
 . Five . Two . Three
- 3.- Your main ingredient is...
 . puff pastry . nutella . eggs
- 4.- What shape has the pastry?
 . cloudy . hearted . round
- 5.- To cook the croissants, you need . an . some . a egg.
- 6.- How many croissants did Camille prepare?
 . sixteen . twelve . sixty
- 7.- Where did she cook the pastry?
 . In the kitchen . In the bathroom . In the hall
- 8.- How long were the croissants in the oven?
 . 15 minutes . 20 minutes . 18 minutes
- 9.- What temperature were the croissants cooked at?
 . 1.050 degrees . 150 degrees . 115 degrees
- 10.- What else can you find at the end of the video?
 . raspberries . strawberries . blackberries