

Ice Breaker

Name :

Class :

Drag the words in blue boxes at the bottom of the page and drop them into correspond part of the text !

How to make Ice Cream

1 can of sweetened condensed milk
1 sachet of instant coconut milk
150 gr sugar
1 litter of full cream milk
500 ml water
100 gr of cornstarch
1 tablespoon of emulsifier
4 sachets of instant drinks with two different flavors

First, pour a can of sweetened condensed milk, a pack of coconut milk, 150gr sugar, a liter of full cream milk, and 500ml of water into a pot.
Second, stir it up evenly using a ladle or a balloon whisk
Third, in a separate bowl, mix 100 gr of corn-starch with a little of the mixture until it dissolved after that, pour it into the rest of the mixture and stir it up again
Next, boil it with low to medium fire while stirring until it starts to popping
After the hot steam disappears, keep it in the freezer for two hours
Meanwhile double-boil the emulsifier it is melting
After 2 hours take the mixture out from the freezer and beat/mix it up with the emulsifier using a mixer until it is fluffy, doubled in size, white, thick and creamy
Then divide the fluffy mixture into 3 portions, mix each portion with two sachets of instant drinks evenly and left the last portion plain (original)
Finally pour the dough into thin wall containers and keep them back into the freezer until they're set



Steps

Aim/ Goal

Ingredients/ Material

LIVEWORKSHEETS



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Put the words from the STEPS to the correspond category !!

No.	Adverb of Sequence	Action	Material	Manner
1.				
2.				
3.				
4.				
5.				
6.				
7.				

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