

Pavlova with Stone Fruit Syrup

Listening comprehension



Name: _____ Date: _____

Listen twice. Answer, then listen again to check.

1. Circle True (T) or False (F).

1. Bridget is making individual pavlovas. T / F
2. A pavlova has a hard centre. T / F
3. Add all the sugar at the same time. T / F
4. Fold the cornflour and vinegar in gently. T / F
5. Stir the syrup while it boils. T / F
6. Let the pavlovas cool before serving. T / F

2. Circle the correct answer.

1. What fruit does Bridget use?
 - a. Apples and pears
 - b. Nectarines and a peach
 - c. Bananas and strawberries
2. What goes in with the egg whites?
 - a. Cream of tartar
 - b. Double cream
 - c. Lemon juice
3. How does she check the sugar?
 - a. She tastes the mixture.
 - b. She checks its colour.
 - c. She rubs it between her fingers.
4. What does she reduce the oven to?
 - a. 100°C
 - b. 140°C
 - c. 180°C
5. How long does she boil the syrup?
 - a. One minute
 - b. Three minutes
 - c. Ten minutes
6. What does she put on the pavlovas?
 - a. Ice cream and chocolate
 - b. Yoghurt and honey
 - c. Double cream, fruit and syrup

3. Write a short answer.

1. How many egg whites does she use?

2. How long does she mix after adding the sugar?

3. What two ingredients help make the soft centre?

4. How big are the pieces of fruit?

5. What does she pour over the fruit?

6. How long do the pavlovas cool in the oven?

4. Listen and think.

1. Why does Bridget turn the baking paper over?

2. Why does she leave the oven door slightly open?

3. How should the mixture feel when the sugar dissolves?

