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