



CHRISTMAS PUDDING

by Jamie Oliver



Do you already smell Christmas?

Jamie Oliver is a very famous British cook. Watch one of his recipes by clicking [THIS LINK](#) and do the exercises.

1) Watch the clip attentively and complete the list of ingredients:

INGREDIENTS:

- ★ 150 g dried _____
- ★ 150 g _____
- ★ 150 g Medjool dates
- ★ 150 g _____
- ★ 150 g pecan nuts
- ★ 75 g crystallised _____
- ★ a small sprig of _____
- ★ _____ zest (grate)
- ★ clementine _____
- ★ 75g breadcrumbs
- ★ 150 g plain flour
- ★ 150 g suet
- ★ 1 _____
- ★ 200 ml _____



INSTRUCTIONS

2) Complete the text by copying the words from the boxes:



MIX SLICE STIR BOWL

Chop apricots, dates, pecan nuts and crystallised ginger and put them into a _____ together with raisins and cranberries.

_____ rosemary and add clementine zest and its juice.

_____ up the dry ingredients and add an egg and milk to bring the dry ingredients together. _____ it up.

GREASEPROOF**TASTE****COVER****GREASE**

Take a pudding bowl and _____ it with butter. Butter is going to prevent the pudding from sticking and it adds nice and sweet _____.

Put the filling in, level it.

_____ the bowl with a layer of _____ paper and a double layer of tin foil.

SAUCEPAN**HOURS****STRING****WATER**

Wrap a _____ around it and make a handle with it. Put the bowl into a deep _____ with water which is half way up the pan. Cover the pan with a lid. Then cook it for 4 _____ on a medium low. Check the level of _____ regularly.

Serve the pudding on a plate by flipping over the bowl with a plate.

Take some alcohol drink (bourbon, cognac, whiskey). Pour some in and flame it. Pour it over the pudding.

Serve with cream, custard or ice cream.



3) Name the tools Jamie Oliver used:



_____ and _____



_____ and _____