



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 a and flame it. Pour it over the pudding.

Serve with cream, custard or ice cream.



3) Name the tools Jamie Oliver used:



_____ and _____

