

# REVISIONS POUR LE CCF ANGLAIS

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## COMPREHENSION DE TEXTE:

1) Résumez en quelques lignes en français le texte ci-dessous.

### SCONES RECIPE

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#### Ingredients:

- 500 g. self-raising flour (1 lb)
- 50 g. caster sugar (2 oz)
- 110 g. margarine (4 oz)
- 300 ml. milk (1/2 pt)

#### Utensils:

- A bowl
- A wooden spoon
- A cutter
- A baking tray
- A wire rack
- A tea towel

#### Methods:

1. Put the self-raising flour into a big bowl.
2. Add the sugar and the margarine.
3. With clean hands, crumble the mixture into a fine breadcrumb texture. Keep it light and full of air.
4. Wash your hands, then make a well in the mixture with a wooden spoon.
5. Into the well, pour the milk and mix from the edge to the centre, turning the bowl as you go. As soon as it's combined, stop mixing or you'll squash out all the air.
6. Scrape at the edges to turn mixture into a ball in the bowl.
7. Sprinkle flour onto your surface and onto the dough so it's not sticky.
8. Gently shape the dough and flip it over onto

[www.recipe.com](http://www.recipe.com)

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Résumé:

2) Ecoutez les questions et répondez en anglais en faisant des phrases complètes.

