






What types of nuts these chocolate bars have got? Sort out.



				
Hazelnuts	Walnuts	Raisins	Almonds	Peanuts

What can we do with nuts? Circle all the actions possible.

crush

sprinkle

fry

chop

pour

spread

melt

roast

simmer

crush

sharpen

slice

## Rank these Ritter Sport tastes from 1 to 10!



## The process of making a Ritter Sport chocolate

Ritter Sport is a famous German chocolate brand known for its square shape and high-quality ingredients. Their idea was to create a chocolate bar that was easy to carry. \_\_\_\_\_. The brand is worldwide and it's still popular nowadays!

### What is the main process of making a Ritter Sport chocolate?

The first step is choosing the best nuts, such as hazelnuts, almonds or peanuts and peeling them. \_\_\_\_\_. This will make the nuts crunchier and will give the chocolate a deeper taste. \_\_\_\_\_. In the end, the nuts are sent to the freezer. While the nuts are cooling, it's time to prepare a chocolate mixture. \_\_\_\_\_. Some recipes use dark chocolate, while others use milk or white chocolate. Next, the nuts are chopped or left whole, depending on the recipe. \_\_\_\_\_. Some Ritter Sport bars, like the "Whole Hazelnuts" variety, contain entire hazelnuts, while others, like "Alpine Milk Chocolate," have finely crushed nuts for a creamy texture. The chocolate mixture is then poured into square molds. Each Ritter Sport bar has a perfect square shape, which makes it easy to break into smaller pieces. After molding, the chocolate is cooled. \_\_\_\_\_. The final product is then sent to stores around the world, ready to be enjoyed by chocolate lovers.

- A) After that, they are roasted in large ovens to bring out their rich, nutty flavor.
- B) At the same time, it should contain the same amount of chocolate as traditional ones.
- C) Then, they are blended into the melted chocolate.
- D) The roasting time and temperature must be perfect, as over-roasting can make the nuts taste bitter, while under-roasting can leave them too soft.
- E) The chocolate bars are then carefully checked to ensure that each one meets the company's high-quality standards.
- F) Once the chocolate is solid, it is carefully wrapped in its colorful packaging.
- G) For this, cocoa beans are roasted and mixed with sugar and milk.

### Discover the meaning of these idioms.

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|---|--|
| 1) Getting him to agree to the plan will be a <b>hard nut to crack</b> .<br>Hard nut to crack means...<br>a) a challenge b) a plan    | 3) The fans <b>went nuts</b> when their football team scored the winning goal.<br>To go nuts means...<br>a) to start acting b) to become crazy |
| 2) <b>In a nutshell</b> , this lesson was about nuts and grains.<br>In a nutshell means...<br>a) briefly, in a few words b) to sum up | 4) He works long hours, but gets paid <b>for peanuts</b> .<br>For peanuts means...<br>a) paid by cash b) paid very small amount                |

### Transform the following sentences. **Circle** the correct picture of a nut.

- 1) I visited the cafeteria and the barista made an almond milk latte for me.  
I \_\_\_\_\_ my almond milk latte \_\_\_\_\_.
- 2) It's the first time I have ever tasted Ritter Sport with pistachios.  
I \_\_\_\_\_ before.
- 3) I recommend to sprinkle some nutmeg on the cake next time.  
You \_\_\_\_\_ some nutmeg on the cake next time.
- 4) I don't like chocolate with raisins.  
I \_\_\_\_\_ chocolate with raisins.
- 5) Don't roast hazelnuts too long, otherwise they will be bitter!  
Don't \_\_\_\_\_ hazelnuts, otherwise they will be bitter!

