

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



				

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.

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