

# Camille's recipe!

**Watch Camille's video about a tasteful recipe and choose the right answer for these questions.**

- 1.- What tool you DON'T need for this recipe?  
. A teaspoon      . A fork      . A knife
- 2.- How many ingredients do you need?  
. Five      . Two      . Three
- 3.- Your main ingredient is...  
. puff pastry      . nutella      . eggs
- 4.- What shape has the pastry?  
. cloudy      . hearted      . round
- 5.- To cook the croissants, you need . an      . some      . a      egg.
- 6.- How many croissants did Camille prepare?  
. sixteen      . twelve      . sixty
- 7.- Where did she cook the pastry?  
. In the kitchen      . In the bathroom      . In the hall
- 8.- How long were the croissants in the oven?  
. 15 minutes      . 20 minutes      . 18 minutes
- 9.- What temperature were the croissants cooked at?  
. 1.050 degrees      . 150 degrees      . 115 degrees
- 10.- What else can you find at the end of the video?  
. raspberries      . strawberries      . blackberries