

- I. Read the following recipe of chocolate doughnuts/ Lea la siguiente receta de donas de chocolate. Más abajo encontrará un vocabulario que le ayudará a entender mejor el texto.

Chocolate doughnuts

Ingredients

- 150g (1 cup) plain flour
- 70g (1/3 cup) caster sugar
- 1 teaspoon baking powder
- 60ml (1/4 cup) milk
- 50g butter, melted
- 1 egg, lightly whisked
- 100g Dark Chocolate, finely chopped
- 125ml (1/2 cup) thickened cream



Method:

1. Preheat oven to 180/160 fan forced.
2. Combine flour, sugar and baking powder in a bowl.
3. Make a well.
4. Stir in milk, butter and egg until smooth.
5. Spoon into a plastic bag.
6. Cut 1 corner to make a hole.
7. Pipe among 12 doughnut moulds.
8. Bake for 18-20 minutes.
9. Stir chocolate and cream in a saucepan over medium heat for 5 minutes or until smooth.
10. Set aside for 20 minutes to thicken slightly.
11. Dip light-side of doughnuts into the chocolate mixture.
12. Place, glaze-side up, on a tray to set.

Vocabulary :



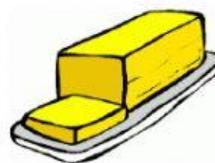
Flour: harina



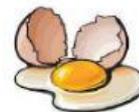
sugar: azúcar



milk: leche



butter: mantequilla



egg: huevo



Baking powder:

Polvo de hornear



dark chocolate: chocolate oscuro



cream: crema

Preheat : precaliente

Make a well: haz un hueco/hoyo

Stir: vierta

Smooth:suavizar

Spoon into: vierta con una cuchara

Cut one corner: corte una esquina

Hole: hoyo

Pipe: vierta

Mould: molde

Bake: hornee

Medium heat: a medio fuego

Set aside: aparte/ apartar

Thicken: espesarse

Light-side:lado claro

Glaze -side up: parte glaseada hacia arriba

Tray: bandeja

Set: endurecerse

- II. Read the text again and drag each verb from the box and drop it into the corresponding space / Lea el texto nuevamente y arrastre cada verbo del cuadro y suéltelo en el espacio correspondiente.

Preheat

Spoon

Stir

Bake

Pipe

Method:

1. oven to 180/160 fan forced.
2. Combine flour, sugar and baking powder in a bowl.
3. Make a well.
4. Stir in milk, butter and egg until smooth.
5. into a plastic bag.
6. Cut 1 corner to make a hole.
7. among 12 doughnut moulds.
8. for 18-20 minutes.
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III. Choose all the ingredients to make chocolate doughnuts according to the recipe. / Escoja todos los ingredientes para hacer donas de chocolate según la receta. Para hacer eso debe hacer click o tocar la palabra.

FLOUR

SUGAR

BUTTER

CHOCOLATE

CINNAMON

ORANGE ESSENCE

IV. Read the text again and match each step to make doughnuts with the corresponding number/ Lea el texto nuevamente y una cada paso para hacer donas de chocolate con su número correspondiente. Para hacer eso debe arrastrar la frase hacia el número correspondiente.

1

Make a well

2

Stir chocolate in a saucepan

3

Bake for 18-20 minutes

4

Set aside for 20 minutes

5

Preheat the oven

6

Place glaze-side up to set

7

Spoon into a plastic bag

8

Combine flour, sugar and eggs.