

CONCOURS de CHOCOLAT

La CHOCOLATRICE

SCHOOL of CHOCOLATE

Instructions :

Below is a recipe in French.

To be in with a chance of winning the competition, you need to work out what the recipe is asking you to do, and make it ! Send me a fun photo or video of you chocolatey creation to hello@lachocolatrice.co.uk *, or post it on social media, tagging La Chocolatrice.

Hints :

All numbers are shown in **red**.

There is some key vocabulary at the bottom to help you if needed, but if you're struggling use www.wordreference.co.uk for extra help – that's fine!

The prize :

When we are all allowed back out, you will be invited to La Chocolatrice in Newcastle, where I will help you to make 3 of your dream chocolate bars. If you live too far away, you can tell me what to make and I will post them to you (UK residents only)!

*Photos / Videos emailed to La Chocolatrice may be posted on social media, unless you request otherwise.

Fondant au Chocolat

Ingrédients

- ♥ Quarante grammes de chocolat noir
- ♥ Quarante grammes de beurre
- ♥ Trente grammes de sucre
- ♥ Vingt grammes de farine
- ♥ Un œuf

La recette



1. Il faut se laver les mains avant de commencer.

2. Faire des petits carrés de chocolat.

3. Dans un mug, mettre le chocolat et le beurre.

4. Faire fondre **quarante** secondes au micro-ondes.

5. Mélanger avec une cuillère et ajouter le sucre.

6. Mélanger avec la cuillère et ajouter l'œuf.

7. Mélanger, et puis incorporer la farine et bien mélanger !

8. Cuire pendant **soixante** secondes au micro-ondes.

9. Retirer du micro-ondes, et laisser refroidir pendant **trois** minutes avant de déguster.

Bon appétit !

Useful vocabulary

Mélanger = to mix

Se laver = to wash

Cuire = to cook

Ajouter = to add

Incorporer = to mix / to incorporate

Retirer = to take out

Refroidir = to cool down

Fondre = to melt (*think about chocolate fondu – it's melted chocolate !*)

Une cuillère = a spoon

Des carrées = squares / pieces