Mon nom: …….. Ma classe: ……

Investigation: French Food Facts 2

Go to www.euroclub-schools.org. Enter the French Zone. Click on French Food Facts – part 2.
By scrolling up and down the page, can you find the answers to the following questions?

1. What is the name given to slices of bread that are dipped in egg, then fried?

   What does the name mean *literally*?

……

2. Name a type of pâté that is made from a pig's head.

……

3. Name a French stew of chicken and wine.

……

4. Write the following words in French: the white wine -

   the onions - the mushrooms -

   the parsley - the duck -

……

5. When meat is cooked, placed in a jar and preserved with a layer of fat on top, what is it called?
   Which stew is made by using the preserved meat?

……

6. A layer of breadcrumbs on top of a dish is called…..

……

7. Name the stew that is prepared by slowly cooking meat in a pan together with water and vegetables, to provide two courses. *(The two courses are: a soup followed by meat and vegetables.)*

……

8. Name a very expensive type of mushroom that grows underground.

   Which animals are used to find them?

……

9. What is the French way to say 'the custard'?

……

10. What is a frozen mixture of fruit juice and fruit?

……

11. Name a famous beef stew from the area of Burgundy.

……

12. Which sauce was traditionally prepared by hunters?

……

13. Name a dish of gently stewed fruit.

……

14. Name a popular chocolate dessert.

……

15. Find and write the following words in French: egg yolks -

    the jam - the white beans -

……

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