

Mon nom.....

Ma classe.....



Investigation: French Food Facts

Search for Euroclub Schools. Enter the French Zone. Click on French Food Facts 3. By scrolling up and down the page, can you find the answers to the following questions?

1. What is the name of the stew that was traditionally prepared in a pot hanging over a fire?

2. **Le confit** is a method to preserve certain types of food. Name some of the typical *confits*.

3. Find the following words in French: A. the jam.....
B. the white wine..... C. the parsley.....
D. the butter..... E. the mushrooms.....

4. Which sauce is named after 'a hunter' ?

5. **La sauce anglaise** means 'English sauce.' What kind of sauce is it?

6. Name some French sweet dishes.

7. What type of mushroom grows underground, beneath trees? Write the name in both French and English.

7A. Traditionally, which animals are used to search for these mushrooms?

8. Which traditional stew is cooked in a pot called **une cassole**?

9. What are the main ingredients in **le coq au vin**?

10. What is the name given to a layer of breadcrumbs?

11. Find the following words: A. egg yolks.....
B. dark chocolate..... C. ice cream.....

12. How are truffles used in cookery?