



Primary 5

Week Beginning 08/3/21

Bon jour et bienvenue (hello and welcome) to *French Friday!*

Lingobox Learning 11.00am - listen live on Youtube channel,

Revision

Il est cinq heures. It is 5 o'clock.

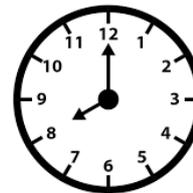


Il est cinq heures et demie. It is half past 5.



Can you complete these times?

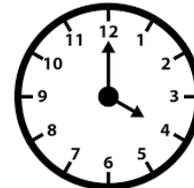
Il est _____ .



Il est _____ .



Il est _____ .



Il est _____ .





Revision - Write the correct day in English next to the French word:

samedi	
lundi	
mercredi	
dimanche	
mardi	
jeudi	
vendredi	



French Cuisine

French cuisine has influenced the style of cooking throughout Europe, and its chefs work in restaurants throughout the world.

In France, there are many traditional dishes.

Macarons are delicious sweet cookies filled with butter cream. Macarons come in many colours and French macaroons melt in the mouth!



Tarte Tatin is an 'upside-down' apple tart made with apples which were caramelised in butter and sugar before baking.



French pancakes (*Crepes*) are very thin. Sometimes they are enjoyed with savoury fillings. Crepes are very tasty, even when only sprinkled with sugar and folded.



The French bread loaf (*baguette*) is long and thin. This typical French bread is made mainly with white wheat flour but any French bakery (*boulangerie*) will have many different types of baguette to choose from.



Croissants are typically used for breakfast, but can also be eaten filled with ham and cheese for a more filling meal later during the day.



The French people are known for their love of cheese. There are many delicious cow's milk cheeses ('fromage de vache'), but also goat's milk cheeses ('fromage de chevin'). Camembert, Brie and Roquefort (blue cheese) are some of the best known cheeses and eaten all over the world.





Truffles are rare kind of mushrooms. They are very expensive, so only small quantities are used. The dried truffles are grated or sliced over pasta and meat dishes or added to sauces, salads or soups. This mushroom grows near oak and hazelnut trees.



Bouillabaisse is seafood stew and typically made with fresh bony fish, shellfish, mussels, vegetables, herbs and olive oil. The origins of the dish are the fish stews cooked by the fishermen in Marseilles who used to cook big pots of fish and let the stew boil and then simmer for a long time before eating the meal together with their friends and families.



This typical French salad includes lettuce, canned tuna, black olives, tomatoes, onions, hard boiled eggs and sometimes anchovies, caper berries and green beans. It is named after the city of Nice (*Salade Nicoise*) and the name means 'Salad from Nice'. It is either eaten on its own as a light meal or as a starter.



Ratatouille is a thick stew including tomatoes, bell peppers, onions, garlic, courgettes (also called zucchini) and aubergines (also called eggplants). It is mainly eaten as vegetable stew, but there are variations which also include meat.



Why don't you try eating some French cuisine and.....

Bon Apétit! as the French say.