



Primary 6
Week Beginning 08/3/21
Languagenut.

<https://www.youtube.com/channel/UCO4YR8hhRveNhvZrz9xptDQ>

Revision – Quelle est sa taille?

Il est grand. He is tall.

Elle est grande. She is tall.

Il est petit. He is small.

Elle est petite. She is small.



Please complete the sentences.

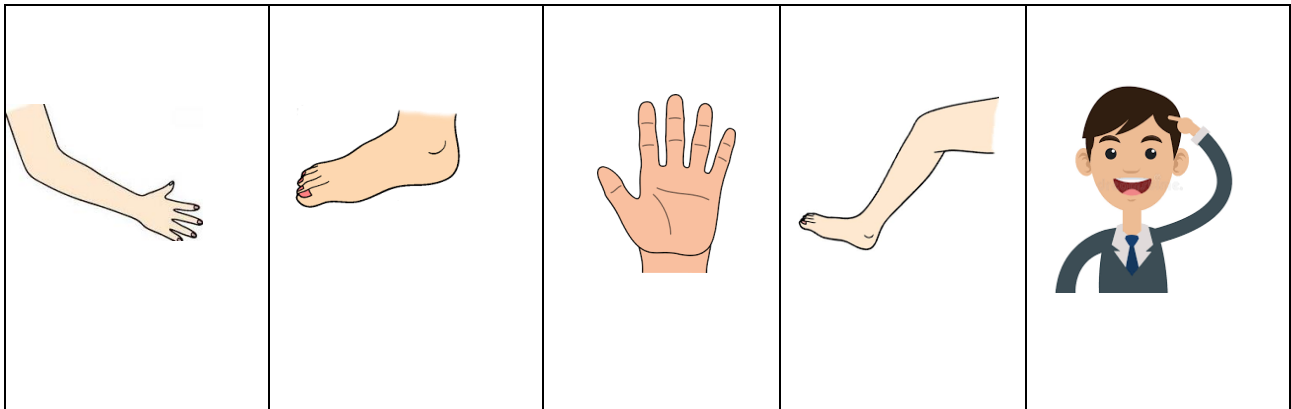
1. Pere est _____.
2. Mere est _____.
3. La fille est _____.



Revision - Match the words to the pictures

le corps

French	English
la main	
le pied	
la jambe	
la tete	
le bras	





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 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.



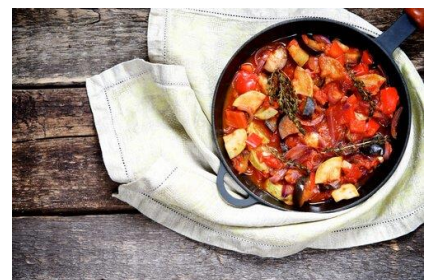
Bouillabaisse is seafood stew and typically made with fresh bony fish, shellfish, mussels, vegetables, herbs and olive oil. The origins of the dish are the fish stews cooked by the fishermen in Marseilles who used to cook big pots of fish and let the stew boil and then simmer for a long time before eating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