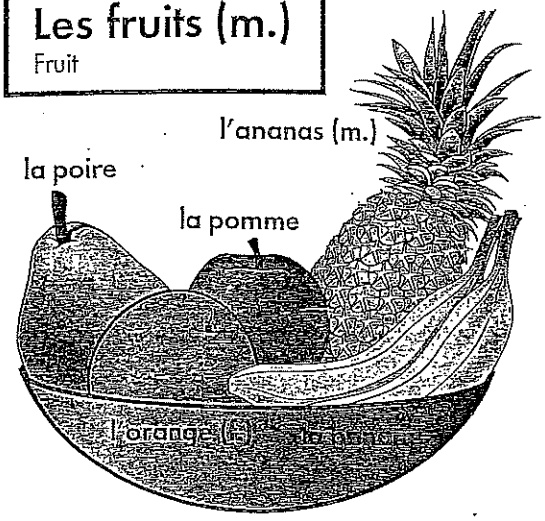
Unit 9

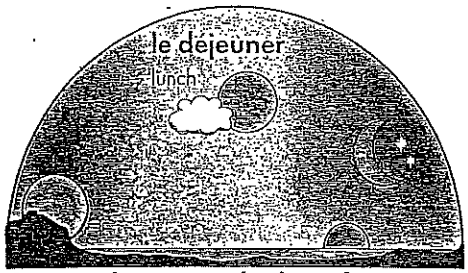
La nourriture — Food

: sick

Les fruits (m.)
Fruit



Les repas (m.)
Meals

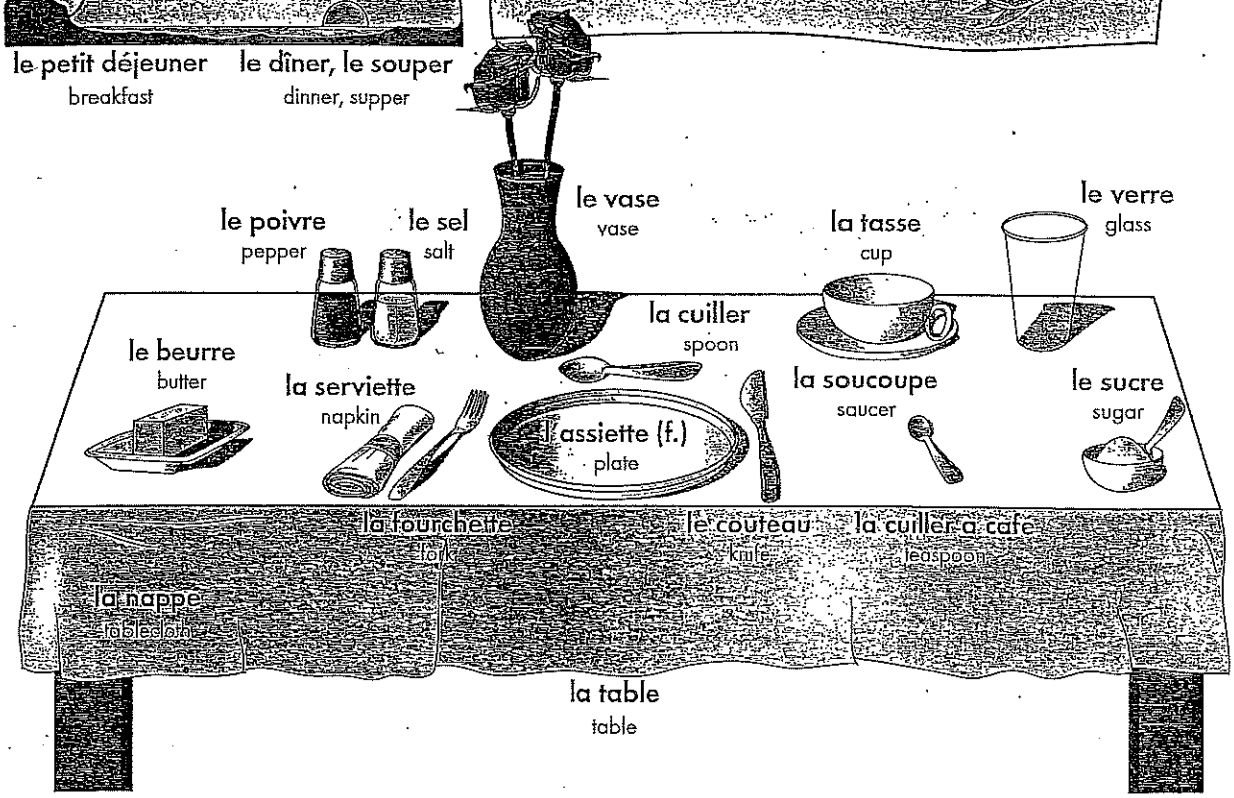


le petit déjeuner — breakfast

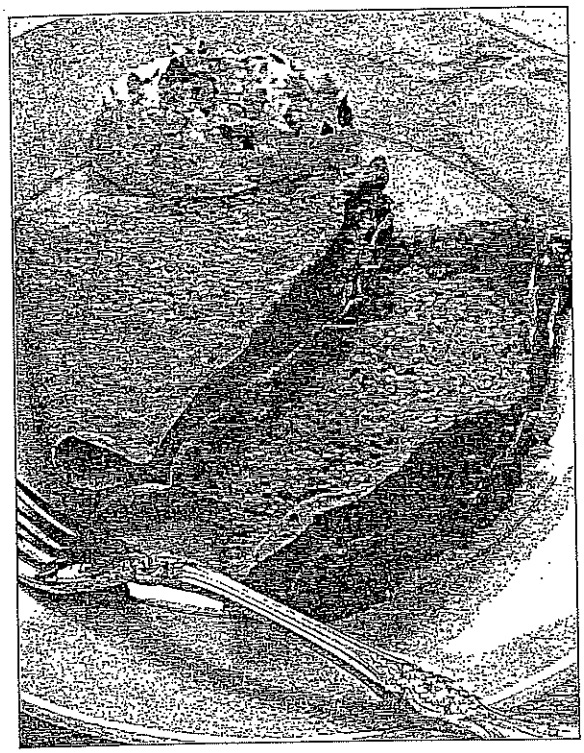
le dîner, le souper — dinner, supper

La liste des courses
Shopping list

les épinards (m.)	spinach
la soupe aux légumes	vegetable soup
les biscuits (m.)	cookies
la viande	meat
les pommes de terre (f.)	potatoes
les oignons (m.)	onions
le poulet	chicken
le fromage	cheese
le pain	bread
le yaourt	yogurt
la glace	ice cream
les saucissons (m.)	sausages or hot dogs
les haricots verts (m.)	green beans

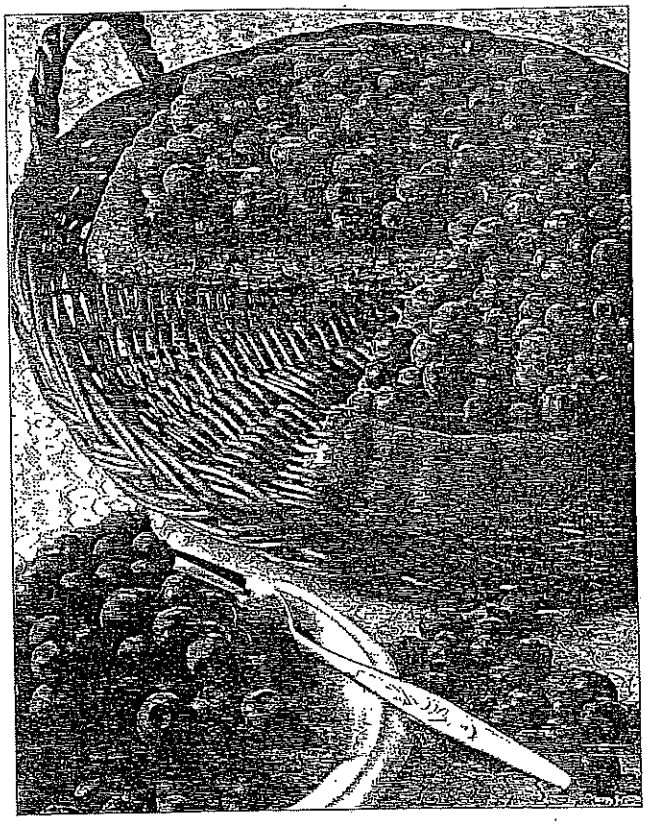


la charlotte aux framboises—This dessert has as a base a raspberry custard cream surrounded by sponge cake in the shape of "ladyfingers."



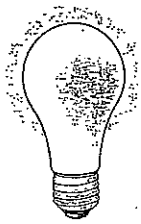
les crêpes bretonnes

les crêpes bretonnes—These are thin pancakes made with sliced apples, often served as as dessert with fruit syrup, jam, or chocolate sauce. Crêpes are a specialty of the northwestern province of Brittany.



la tarte aux myrtilles

la tarte aux myrtilles—This is a pie-shaped dessert consisting of a shortbread crust and blueberry fruit filling.



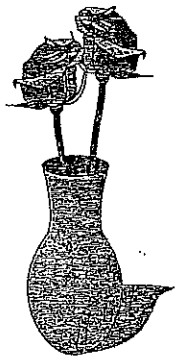
Bon appétit! is a wish on the part of a friend or host for all guests to enjoy the meal and eat heartily.

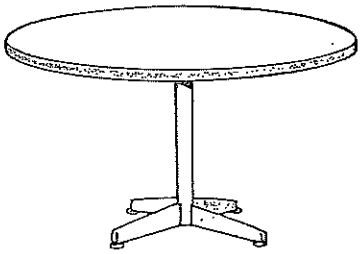
La cuisine can refer to the kitchen or to cooking or a style or preparation of food in general, such as **cuisine régionale.**

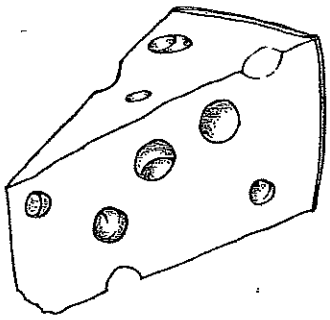
Traditionally the large midday meal lasts two hours. It has several courses, often starting with soup and ending with cheese. Most people today, however, are not at home at this time. They eat out or take a bag lunch.

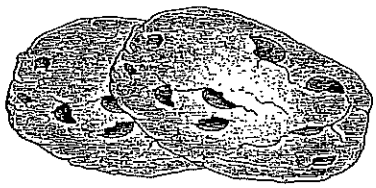
As an afternoon snack many children enjoy eating a **pain au chocolat,** a square roll filled with a bar of melted chocolate.

Evening meals are at a time when the whole family can sit down together.

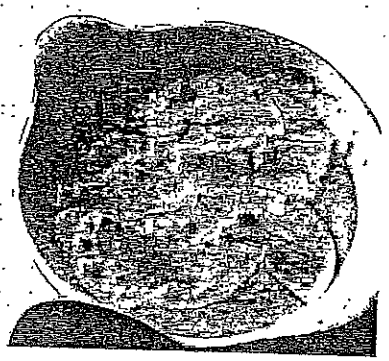
5. 

6. 

7. 

8. 

Langue vivante!



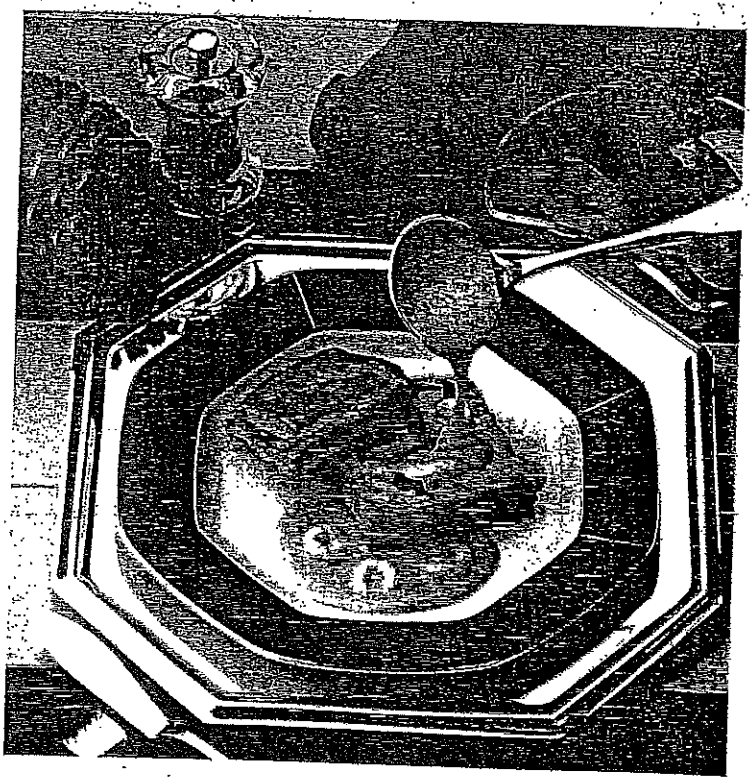
CRÈME BRÛLÉE
aux Pommes du Limousin

Hochepot à la flamande

Nord-Pas-de-Calais

Ingrédients 6-8 personnes

300 grammes d'oreille de porc
600 grammes de pieds de porc
125 grammes de queue de porc
250 grammes de lard salé
600 grammes de poitrine de bœuf
600 grammes d'épaule et de poitrine de mouton
200 gramme de carottes
200 grammes de chou
1 oignon
4 poireaux
3 pommes de terre
sel et poivre

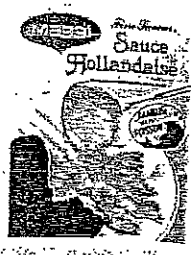


FEUILLETÉ MARIN
SAUCE HOLLANDAISE

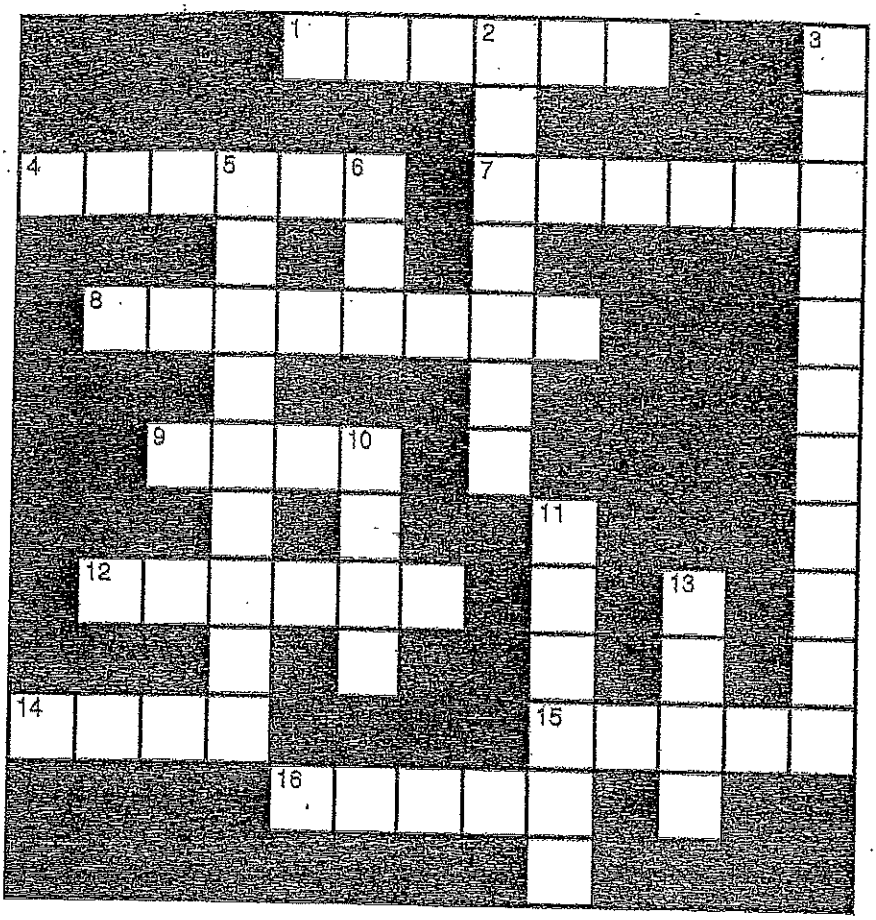
Recette pour 4 personnes:
- 300 g de pâte feuilletée
- 1 jaune d'œuf
- 500 g de filets de sole émincés
- 100 g de crevettes décortiquées
- 1 sachet de Sauce Hollandaise MAGGI
- 100 g de beurre
- 1/2 sachet de Court-Bouillon MAGGI
- 1 litre d'eau froide
- quelques feuilles d'épinard ébouillantées

Cuisson: 20 minutes

J'étale la pâte sur 1 cm d'épaisseur et découpe des carrés. Je les dore au jaune d'œuf et les fais cuire au four environ 20 minutes. Je fais pocher les filets et les crevettes dans le Court-Bouillon. Je prépare la Sauce Hollandaise. Je partage les feuilletés en 2 et les garnis des feuilles d'épinard, des filets de sole et des crevettes. Je les sers nappés de la Sauce Hollandaise.



Mots croisés



Horizontalement

1. ____ *à l'orange,* a specialty game dish
4. egg custard dish
7. chicken
8. cookies
9. *Je n'ai pas* ____. ("I'm not thirsty.")
12. puffy cream pastry with chocolate ~~icing~~
14. milk
15. a fruit
16. When you are thirsty, you might ask, *"Qu'est-ce qu'il y a à* ____*?"*

Verticalement

2. *Bon* ____*!*
3. dish with eggplants and zucchini
5. bean stew
6. water
10. *J'ai* ____. ("I'm hungry.")
11. thin pancakes
13. ____ *au chocolat,* a popular snack