

## Video zone – Lemon pavlova recipe

### Tasks

#### Instructions

Do the preparation task first. Then watch the video and do the exercises.

#### Preparation task

Match the definitions (a–h) with the vocabulary (1–8).

<b>Vocabulary</b>	<b>Definition</b>
1. .... to beat	a. a sweet, baked food made of egg whites and sugar
2. .... caster sugar	b. two or more ingredients combined together
3. .... meringue	c. very fine white sugar
4. .... a mixture	d. to mix things together quickly
5. .... lemon zest	e. the outer skin of a lemon
6. .... to grate	f. to stir very fast
7. .... lemon curd	g. a sweet type of jam, made with lemon juice, butter, sugar and eggs
8. .... to whip	h. to break food into small pieces by moving it against something rough

#### Task 1

Write a number (1–8) to put the sentences in order.

- |       |   |
|-------|---|
| ..... | When the pavlova base has cooled, add lemon curd and cream.               |
| ..... | Once the mixture is stiff and shiny, add two ingredients.                 |
| ..... | Cook it for about an hour then leave it to cool in the switched-off oven. |
| ..... | First add cornflour and then lemon juice and the finely grated zest.      |
| ..... | Fold everything gently together.  |
| ..... | Start by whisking egg whites and then beat in the caster sugar.           |
| ..... | Finally, add toasted almonds and lemon zest on top.                       |
| ..... | Flatten and smooth the mixture into a regular circular shape on the tray. |

## Task 2

Put the words in order to make sentences by writing a number in the brackets.

1. and then (....) Start by (....) whisking egg whites (....) beat in (....)  
the caster sugar. (....)
2. two ingredients. (....) add (....) and shiny, (....) Once the mixture (....) is stiff (....)
3. grated zest. (....) and then (....) First (....) add cornflour (....) the finely (....)
4. everything (....) Fold (....) together. (....) gently (....)
5. shape (....) Flatten and smooth the mixture (....) tray. (....) into a circular (....)  
on the baking (....)
6. about an hour (....) to cool (....) Cook it for (....) in the switched-off oven. (....)  
then leave it (....)
7. the pavlova base (....) has cooled, (....) lemon curd and cream. (....) add (....)  
When (....)
8. add toasted (....) top. (....) almonds (....) Finally, (....) and lemon zest on (....)

## Discussion

Will you try out this recipe? What kinds of desserts do you like to make?

## Answers

### Preparation

1. d
2. c
3. a
4. b
5. e
6. h
7. g
8. f

### Task 1

- |           |   |
|-----------|---|
| ...7..... | When the pavlova base has cooled, add lemon curd and cream.               |
| ...2..... | Once the mixture is stiff and shiny, add two ingredients.                 |
| ...6..... | Cook it for about an hour then leave it to cool in the switched-off oven. |
| ...3..... | First add cornflour and then lemon juice and the finely grated zest.      |
| ...4..... | Fold everything gently together.  |
| ...1..... | Start by whisking egg whites and then beat in the caster sugar.           |
| ...8..... | Finally, add toasted almonds and lemon zest on top.                       |
| ...5..... | Flatten and smooth the mixture into a regular circular shape on the tray. |

### Task 2

1. Start by whisking egg whites and then beat in the caster sugar.
2. Once the mixture is stiff and shiny add two ingredients.
3. First add cornflour and then the finely grated zest.
4. Fold everything gently together.
5. Flatten and smooth the mixture into a circular shape on the baking tray.
6. Cook it for about an hour then leave it to cool in the switched-off oven.
7. When the pavlova base has cooled, add lemon curd and cream.
8. Finally, add toasted almonds and lemon zest on top.