

# MAKE YOUR CHRISTMAS GIFTS!



## Christmas star cookies

### INGREDIENTS

- 280g icing\* sugar • 300g ground\* almonds
- 1 teaspoon\* cinnamon\* • 4 egg whites, beaten\*
- a cookie cutter\*

- 1 Preheat\* the oven to 120°C. Prepare a baking\* tray with baking\* paper.
- 2 In a bowl\*, mix\* 140g of icing sugar with the cinnamon and almonds.
- 3 In another bowl, stir\* 140g of icing sugar into the beaten egg whites. Reserve 1 cupful\* of egg mix.
- 4 Add\* the rest of the egg to the almond mixture. Mix to form a dough\*. Cover\* and put in the fridge for 1 hour.
- 5 Sprinkle\* a surface with icing sugar. Roll\* out the dough (7mm thick\*).
- 6 Cut\* out the cookies and put them on the baking tray. Brush\* some of the reserved egg mix on top.
- 7 Bake\* in the oven for 20 minutes. Leave\* to cool before putting in a jar\*.

Recycle a glass jar\* by turning\* it into a Christmas present. Here are four sweet ideas for your family... and even for the dog!



## Lemon\* curd

### INGREDIENTS

- juice of 2 lemons • zest of 1 lemon • 100g caster\* sugar
- 50g butter • 2 eggs, beaten\*

- 1 Put the lemon juice, lemon zest, sugar and butter into a Pyrex bowl\*.
- 2 Place the bowl in a bain marie and stir\* the ingredients until\* the butter melts\*.
- 3 Add\* the beaten eggs and whisk\* all the ingredients for 10 minutes.
- 4 Pour\* your lemon curd into a jar! Note: keeps\* for a week in the fridge.



## Chocolate hazelnut spread\*

### INGREDIENTS

- 80g ground\* hazelnuts • 75g icing\* sugar • 100g dark\* chocolate • 150ml double\* cream • 20g cocoa\* powder • 1 teaspoon\* vanilla extract • 1 pinch\* of salt

- 1 Blend\* the ground hazelnuts and icing sugar together for 5 minutes.
- 2 Break\* the chocolate into pieces. Put in a big bowl\*.
- 3 Heat\* the cream, salt and cocoa powder in a saucepan\*. Stir\*. When the mixture bubbles\*, pour\* it over the chocolate in the bowl. Stir well.
- 4 Add\* the hazelnuts and vanilla extract. Pour\* your chocolate spread\* into a jar! Note: keeps\* for a week in the fridge.

Remember to wash and sterilize your jars\* ... and decorate them!



## Biscuits for your dog

### INGREDIENTS

- 250ml water • 1 banana • 1 tablespoon\* honey\* • 1 teaspoon\* vanilla extract • 1 egg • 600g whole\* wheat flour • 1 teaspoon baking\* powder • cookie cutter\*

- 1 Preheat\* the oven to 180°C. Grease\* 2 baking\* trays.
- 2 Mash\* the banana in a big bowl\*. Add\* the water, honey\*, vanilla extract and egg.
- 3 Add in the flour\* and baking powder. Mix\* to form a dough\*.
- 4 On a floured\* surface, knead\* the dough for 5 minutes.
- 5 Roll\* out the dough (7mm thick\*). Cut\* out the biscuits using the cookie cutter\*. Put them on the baking tray.
- 6 Bake\* the biscuits in the oven for 20 minutes (or until\* golden). Leave\* to cool.

## HELP!

**add:** ajouter  
**bake in the oven:** faire cuire au four  
**baking paper:** papier cuisson  
**baking powder:** levure chimique  
**baking tray:** plaque de cuisson  
**beaten (egg whites):** battus (montés en neige)

**blend:** mixer au robot  
**bowl:** saladier  
**break into pieces:** casser en morceaux  
**brush:** badigeonner  
**bubble:** frémir  
**caster sugar:** sucre semoule  
**cinnamon:** cannelle  
**cocoa:** cacao  
**cover:** recouvrir  
**cupful:** tasse de  
**cutter:** emporte-pièce

**cut out:** découper  
**dark chocolate:** chocolat noir  
**double cream:** crème liquide entière  
**even:** même  
**dough:** pâte  
**flour:** farine  
**floured surface:** plan de travail fariné  
**grease:** beurrer  
**ground almonds:** amandes en poudre

**ground hazelnuts:** noisettes en poudre  
**melt:** chauffer  
**heat:** chauffer  
**honey:** miel  
**icing sugar:** sucre glace  
**jar:** bocal  
**keep:** se conserver  
**knead the dough:** pétrir la pâte  
**leave to cool:** laisser refroidir  
**lemon curd:** crème au citron

**mash:** écraser  
**melt:** faire fondre  
**mix:** mélanger  
**pinch of salt:** pincée de sel  
**pour (into):** verser dans  
**pour (over):** verser sur  
**preheat the oven:** préchauffer le four  
**roll out:** étaler, dérouler  
**saucepan:** casserole  
**spread:** pâte à tartiner  
**sprinkle:** saupoudrer

**stir:** remuer  
**tablespoon:** cuillère à soupe  
**teaspoon:** petite cuillère  
**thick:** d'épaisseur  
**turn into:** transformer en  
**until (golden):** jusqu'à (ce qu'ils soient dorés)  
**whisk:** fouetter  
**whole wheat flour:** farine de blé complet