

SENT AS EMAIL 23 June 2020

Hello CLiL students

I hope you are all well. We will be calling your parents over the coming weeks to see how excited you are about starting MRC in September.

To keep you practicing your French, Mrs Lunskey has another activity for you.

She would like you to prepare a deliciously simple French speciality using one of the illustrated recipe. They are for a simplified version of the french classic toasted sandwich "Croque Monsieur" and in French with french ingredients. You can use cheddar cheese, packet ham and your favourite bread instead of Gruyere/raclette cheese and french ham and pain de mie.

Should you wish to try the more complex/traditional version with bechamel sauce, here is a recipe in English.

https://www.bbc.co.uk/food/recipes/croquemonsieur_90049



Croque monsieur recipe - BBC Food

Method. Pour the milk into a pan, add the flour and butter, then slowly bring up to the boil, whisking continuously to a thick, smooth and glossy sauce.

www.bbc.co.uk

Why not label the ingredients as you weigh them out and send us photos of your step by step creations and maybe one of you taking your first bite?

Send in your photos with a rating (magnifique, délicieux, merveilleux?) to me by 3 July and i will share them with Mrs Lunskey. We would also like to share your pictures on Twitter.

I look forward to seeing photos of your delicious creations

Kind regards

Mrs Hathaway

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Croque-Monsieur (1 perso)



ALLUMEZ LE FOUR (?)

COUPEZ 2 TRANCHES DE PAIN DE MIE
ENLEVEZ LES BORDS:

COUPEZ 1 TRANCHE DE JAMBON BLANC
A LA MÊME TAILLE QUE LE PAIN

BEURREZ CHAQUE TRANCHE DE PAIN

AVEC 1 *cuillère à café* DE BEURRE

DÉCOUPEZ 12 LAMELLES DE GRUYÈRE.

SUR LA TRANCHE

DE PAIN DE MIE BEURRÉE

POSEZ 6 LAMELLES DE GRUYÈRE

PUIS LA TRANCHE DE JAMBON

PUIS 6 LAMELLES DE GRUYÈRE

PUIS LA 2^e TRANCHE DE PAIN DE MIE

(*côté beurré vers le gruyère*).

METTEZ LE CROQUE-MONSIEUR

AU FOUR *sur la grille*

10 MINUTES.

RETOURNEZ-LE

ENCORE AU FOUR

3 MINUTES.

Mangez chaud.

