How to Make Mini-Pavlovas

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Class: \_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_

Ingredients

* 1 packet of mini-pavlovas from the supermarket
* 300 ml cream
* 1 tablespoon of sugar
* 1 punnet of strawberries

Equipment

* Large mixing bowl
* Plate
* Whisk
* Rubber spatula
* Measuring spoon
* Knife

Steps

* 1. First, arrange the mini-pavlovas on a plate.
  2. Then, pour the cream into the mixing bowl and whip it with a whisk.
  3. Next, add a tablespoon of sugar.
  4. After that, spoon the whipped cream onto each mini-pavlova.
  5. Next, wash and hull the strawberries.
  6. Then cut the strawberries in half.
  7. Finally, place one or two strawberry pieces on top of each mini-pavlova.
  8. Enjoy!

Speaking practice

Practice talking about this recipe with a partner, like in the example below:

A: Okay! Let’s make some mini-pavlovas!

B: Great. What ingredients do we need?

A: You will need [LIST OF INGREDIENTS].

B: Thank you. What equipment will I need?

A: You’ll need [LIST OF EQUIPMENT].

B: Okay, I have everything. What do I do first?

A: First, arrange the mini-pavlovas on a plate.

B: Um, once more please?

A: Put the mini-pavlovas on the plate, like this [gesture].

B: Okay, I see. Thanks.

A: Then, pour the cream into a mixing bowl and whip it with the whisk.

B: Oh, I see. Thanks. How long do I whip the cream?

A: For a few minutes, until it’s thick and fluffy.

B: Okay, thanks.

A: After that...