

English Champions (Moyen) Spring 2020 – 7

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Comprehension and pronunciation–Ludivine Caron in London

Ludivine Caron is a young French woman who recently moved from Lille to London.

Ludivine Caron spoke to her doctor who sent a prescription to the local chemists for some cough medicine. Ludivine started to take the medicine and was now feeling a lot better. Now she had another problem...

The British government has demanded that people stay in their homes. Ludivine lives in a small studio flat without a balcony or any garden that she can use. The sun was shining brightly outside but she couldn't enjoy it except for occasional visits to the shops to buy food. She began to wonder if she would go insane.

Then she had an idea. She had occasionally made short videos about her life and posted them on YouTube. Why not start a video diary of her life in London? Friends at work told her that they loved her accent and she could do the video in English. It would also be a way for her family in Lille to see her.

She was planning on making scones to have with her afternoon tea, so why not make a video to show people how to make scones?

Scone recipe

Ingredients

225g/8oz self-raising flour, plus extra for dusting

pinch of salt

55g/2oz cold butter, cut into cubes

25g/1oz caster sugar

150ml/5fl oz milk

Method

1. Preheat the oven to 220C/425F/Gas 7. Line a baking tray with greaseproof paper.
2. Sift the flour and salt into a bowl. Using your fingertips, lightly rub the butter into the flour until the mixture resembles breadcrumbs. Add the sugar and the milk and lightly mix until just combined.
3. Tip the mixture out onto a lightly floured work surface. Using the palm of your hand, flatten out the dough out until it is about 2cm/1in thick. Cut out 8-12 scones using a 5cm/2in fluted cutter.
4. Place the scones on to the lined baking tray and bake for 12-15 minutes, or until the scones are golden-brown and well-risen. Remove from the oven and place onto a wire rack until cool enough to handle.
5. Serve the scones with clotted cream and raspberry jam.

Vocabulary

Cooker/oven: four

Chemist (British)/drugstore(American): pharmacie

Doctor: médecin

A flat: un appartement

Prescription: ordonnance

Insane: fou

Scone: a baked good, usually made of flour with baking powder as a leavening agent and baked on sheet pans. The scone is a basic component of the cream tea.

Cup: the cup is a US cooking measure of volume, commonly associated with cooking and serving sizes.

Self-raising flour: farine à gâteau avec poudre de levure

All-purpose flour: farine de blé type 55

White sugar: sucre en poudre

Baking powder: levure chimique

Beat egg: battre l'oeuf

Stir: remuer

Knead: pétrir

Roll: rouler

Golden brown: brun doré

Clotted cream: crème fraîche épaisse

Preheat: préchauffer

Wire rack: grille

Dates des cours

	janvier	février	mars	avril
Moyen lundi	13, 20	3	2, 9, 23 [*] , 30 [#] ,	6 [#]

* Cancelled. # Online.