Name: **Date** 

# A recipe from England





Jamie Oliver is a very famous English chef, one of the best in the UK. He is dyslexic. He sings and plays the drums. At the age of 5, he started helping his parents at restaurant. He has 5 children. Her 3 daughters are named after flowers: Poppy, Daisy & Petal.

## Watch Jamie cooking and complete the task.



English scones with cream

#### RECIPE NAME

## Homemade scones

#### INGREDIENTS

150 grams of butter 500 grams flour 2 tablespoons of sugar a pinch of salt a splash of milk 150 grams of dried fruit some cream some raspberry jam

2 teaspoons of backing powder

TIME TO **PREPARE** I hour

TIME TO COOK 15 minutes

#### UTENSILS NEEDED



cutters



rolling pin



tray



brush



spoon



oven



bowl

### STEPS

Use these words:

mix - sugar - fridge - add - roll - put -salt - fruit oven - baking powder - bowl - butter - splash sprinkle - tablespoons

- Put the flour in a bowl. ١.
- Add the butter at room temperature.
- Add one pinch of salt.
- Add 2 tablespoons of sugar.
- Add 2 teaspoons of baking powder.
- Mix it all together.
- Add a little splash of milk.
- Add the dried fruit.
- Mix it all.
- Chill it out in the fridge for 30 min.
- Roll the dough and cut it into round shapes.
- 12. Sprinkle some milk or butter on top and brush. (Jamie uses olive oil in this recipe)
- 13. Cook in the oven at 180°C for 15 min until they double their size.
- Serve with cream and raspberry jam.

A cup of tea is essential!