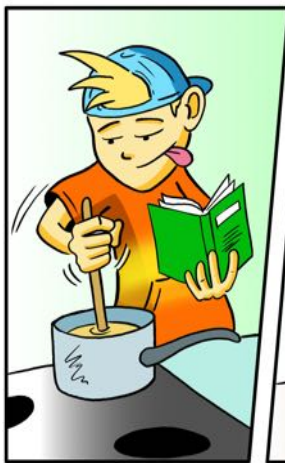


Hugo has invited his girlfriend Lucy to dinner. He wants to prepare a Swiss cheese fondue. He finds the recipe in a cookery book. He buys the ingredients: 400g of Swiss cheese, 2 deciliters of white wine, a pound of bread, garlic. Hugo finds kirsch, potato flour, nutmeg, pepper and paprika in the kitchen cupboard. The cookery book says:



1 Cut the bread into pieces.
2 Slice the garlic and crush it in the pan. crush it in the pan. Add the cheese mixture and white wine to the pan. Bring to the boil slowly. Stir with a wooden ladle. Not all the way round, but in the shape of an eight.
3 Dissolve two teaspoons of potato flour together with pepper, paprika and nutmeg in a small glass of kirsch. Stir in when the fondue is boiling.
4 Bring the fondue to the table and place on a rechaud. Place the bread cubes on the fork and start stirring immediately. But now in a circle. Swiss cheese: Gruyère, Appenzeller, Tilsit, Valais raclette cheese, Vacherin, Emmental (only use a little of this for the fondue, otherwise it will pull strings).
The wine must be "dry", i.e. not sweet.

Hugo prepares all the ingredients on the kitchen table. First he has to cut the Emmental into small pieces. He uses a grater to do this. Then he cuts the garlic into small slices. He pours the kirsch, spices and potato flour into a small jar. He adds it to the fondue. He stirs and stirs, but the mixture is like a large, soft and sticky chewing gum. They can pull long strings with it. Lucy is annoyed.

What mistake(s) do you think Hugo has made?

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One of the three options is correct. Underline it:

Von den drei Optionen ist eine inhaltlich richtig. Unterstreiche sie:

Which drink goes well with cheese fondue?	red wine	<u>black tea</u>	Coca-Cola
Where was fondue invented?	French-speaking Switzerland	Southern England	Corsica
Garlic is	a type of plant	pastry	a drink
Fondue is French and means "the	melted"	baked"	sticky"
With a ladle you stir the fondue in	a seven	an eight	a nine
Ten deciliters make	a ton	a kilo	a liter
For whom are recipes important? For the	actor	the chef	the gardener
We find the Emmental in the canton of	Ticino	Lucerne	Bern