**Liceo José Victorino Lastarria, Rancagua**

“*Formando Técnicos para el mañana”*

Unidad Técnico-Pedagógica

Departamento de Inglés

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| **ENGLISH WORKSHEET: Ordering a recipe.** | | | | | SEMANA: | |
| **Nombre Estudiante:** | | **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_** | **Curso:\_\_\_\_\_\_\_\_** | **Fecha: \_\_\_\_\_\_\_\_\_** | **05 al 09 de Octubre** | |
| **Objetivo:** | Demostrar comprensión lectora de un texto instructivo sobre cocina internacional y su preparación. | | | |  |  |
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| **OA:** | OF 1 Leer y comprender, en forma autónoma y crítica, distintos tipos de textos escritos, auténticos, relacionados con sus intereses vocacionales. | | | | | |
| **Instrucciones**  **Generales :** | Desarrollar cada ejercicio y enviar guía a su correspondiente profesor de asignatura.  Profesor Camilo Guarda: [camiloguarda1989@gmail.com](mailto:camiloguarda1989@gmail.com)  Sergio Masciocchi: [smasciocchib@gmail.com](mailto:smasciocchib@gmail.com) | | | | | |

**TIRAMISU**

Tiramisu appears to have been invented in the 1960s or 1970s, but where and when exactly is unclear.

Recipes named "tiramisu" are unknown in cookbooks before the 1960s. The word appears in print in Italian in 1980, and in English in 1982.

Some accounts of the origin of tiramisu date its invention to the 1960s in the region of Veneto, Italy, at the restaurant "Le Beccherie" in Treviso. Specifically, the dish is claimed to have first been created by a confectioner named Roberto Linguanotto, owner of "Le Beccherie".Le Beccherie is supposed to have invented it on 24 December 1969. It is sometimes claimed that Tiramisu has aphrodisiac effects and was served in brothels in Treviso.

Others claim it was created towards the end of the 17th century in Siena in honour of Grand Duke Cosimo III.

There is also evidence of a "Tiremesù" semi-frozen dessert served by the Vetturino restaurant in Pieris, in the Friuli Venezia Giulia, since 1938.This may be the name's origin, while the recipe for Tiramisu may have originated as a variation of another layered dessert, *Zuppa Inglese*.

Traditional tiramisu contains a short list of ingredients: finger biscuits, egg yolks, sugar, coffee, mascarpone cheese, cocoa powder and sometimes liquor.

The original shape of the cake is round, although the shape of the biscuits also allows the use of a rectangular or square pan. However, it is often assembled in round glasses, which show the various layers, or pyramid. Modern versions can have the addition of whipped cream or whipped egg, or both, combined with mascarpone cream. This makes the dish lighter, thick and foamy. Among the most common alcoholic changes includes the addition of Marsala. The cake is usually eaten cold.

**Answer the following questions after reading the text.**

1. What’s the country of origin of Tiramisu?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. In which languages was first found its recipe?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Is Tiramisu origin clear?

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Name one of the possible inventors of Tiramisu  
     
   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Translate the ingredients to Spanish.**

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| --- | --- |
| FINGER BISCUITS |  |
| EGG YOLKS |  |
| SUGAR |  |
| COFFEE |  |
| MASCARPONE CHEESE |  |
| COCOA POWDER |  |
| SOMETIMES LIQUOR |  |

**EXIT TICKET**

**Complete the Tiramisu with the missing words.**

**YOLKS – BOWL – COCOA – CREAMY – MINUTES - FINGER BISCUITS – COFFEE – EGG - MASCARPONE**

First of all, **make the coffee**. Now add 2 tbs of rum or Marsala wine, then set aside and **let it cool.** **Separate \_\_\_\_\_ whites from \_\_\_\_** and remember that in order to whip the egg whites pretty stiff there should not be any trace of yolk.  
  
Take a bowl and whip the egg whites until stiff: you will get at it when the the egg whites will not move if you turn the \_\_\_\_\_ over. When ready, set aside.

Now in another bowl **whisk the egg yolks with the sugar** until pale and smooth, 3 to 5 \_\_\_\_\_\_\_.

 When ready**add \_\_\_\_\_\_\_\_\_ cheese.**

**Whisk the cream slowly** with the electric mixer. Now add stiffen egg whites.

**Mix with a wooden spoon**, from bottom to top. Mix slowly until it’s smooth and \_\_\_\_\_\_\_\_\_.

Now dip quickly **\_\_\_\_\_\_\_\_\_\_\_\_** into the \_\_\_\_\_\_\_\_. IMPORTANT! **Biscuits should not engage too much coffee, otherwise your Tiramisu will turn out too soggy.** Then place them in a ceramic or glass cooking pan.  
  
**Spread the mascarpone cream** on top of the biscuits.

**Add another layer of biscuits** and then cover with more mascarpone cream

Finally **sprinkle with \_\_\_\_\_\_ powder**. **Let rest 3 hours in the refrigerator before serving** (even better if you make the tiramisu the day before, letting it to rest all night long in the fridge). You can add chocolate flakes on top according to taste.