

VISUALISATION

Italian in the Kitchen: A tasty language course
Friday 10th, 02.2012

Brief Description

One of the key goals of this course is to help learners memorize all the vocabulary and be able to pronounce simple phrases, after having visualized the ingredients. In order for them to fully assimilate the given material, the teacher will carry out with the students the following activities:

1. *Grammatical exercises:*
 - a. Learn to express descriptive phrases such as: *This/that is; These/those are;*
 - b. The teacher shows the ingredients of the three recipes on the table and clearly pronounces the name of each of them. Then the teacher touches/points the finger to one of the ingredients and the students say its name;
 - c. Once the students have identified the name of each ingredient, they will be divided in three groups. Each group will be randomly assigned to a recipe.
 - d. The teacher will ask the students of the first group to take from the table the ingredients they need for their recipe, clearly pronouncing the names, as mentioned above. All the three groups will undergo the same procedure before they begin to cook.

2. *Names and verbs we use in the kitchen:* The students will have to identify the verbs and names from the following words, and accordingly write them in their respective columns:

Verbs		Names	

- *pour, eggs - mix - milk - butter - salt - fry - onion - clean - add - mushrooms*

3. *The teacher writes on a sticker the name of an ingredient, whereas the students should stick it on its respective picture, i.e.:*

Shrimps



to mix



4. After having finished cooking, *the students will present their dish in simple words by utilizing the grammar structures indicated above.*
5. Last but far from being the least, all the participants will sit together and slowly taste the (hopefully) delicious dishes.

Materials and Preparation:

GROUP 1: TAGLIATELLE WITH SHRIMPS AND ZUCCHINIS

Ingredients

- *Shrimps –500 gr*
- *Zucchini – 500 gr*
- *Extra virgin olive oil – 2 spoons*
- *Pouring cream (panna) – 200 ml*
- *Pasta linguine – 2 kg*
- *Pepper*
- *1 tuft of parsley*
- *1 minced onion*
- *1 glass of white wine*

Preparation



- (1) Fry the minced onions in a pan by adding two spoons of extra virgin olive oil.
- (2) Then add the shrimps (even frozen), let them dry up for some moments
- (3) And then add the white wine. (4) Afterwards add the zucchinis, cut in round shapes.



Put on some salt on the zucchinis, by paying attention not to cook them too much, and reduce them

to a mush. Some moment before you switch off the fire,(5) pour the cream and the fine minced parsley. In the meantime, you boil the tagliatelle (noodles) and (6) pan-fry them together with the other ingredients. Add as much pepper as you wish.
Your tagliatelle with shrimps and zucchinis are now ready to be served. ☺

GROUP 2: RISOTTO WITH MUSHROOMS

Ingredients

- *Garlic – 1 wedge*
- *Vegetal soup – 1 l*
- *Butter – 60 gr*
- *Onion – 1 small golden onion*
- *Olive oil –2 spoons*
- *Parmisan cheese-grated 50 gr*
- *Pepper*
- *Porcini mushrooms -500 gr*
- *Minced parsley – 2 spoons*
- *Rice – 1 kg*
- *Salt*

Preparation



Clean the porcini mushrooms; (1-2), take away the stems from the caps and clean the stems by rubbing them with a wet and clean kitchen cloth (3).



Once you have the mushrooms clean, slice both the stems and the caps (4-5-6).



Melt half of the indicated butter in a rather large pan (7), then add the fine grinded and let it lightly fry without losing its color; (8) Afterwards throw in the rice and let it toast for 2 minutes, then add a ladle of vegetal soup and let it boil in a slow fire, slowly mixing it and adding some water, if needed.



Put olive oil and a mashed garlic wedge in another pan. While letting it fry for a minute;(10) then add the porcini mushrooms that you sliced beforehand.

(10) Pan-fry the porcinis in a stronger fire, adding at some point salt and pepper. If needed, add some vegetal soup until the cooking time is over.

(11) Join the porcini mushrooms with the rice.

(12) Add grated parmisan, minced parsley and the rest of the butter. The dish is ready to be served.



GROUP 3: CONFECTIONER'S CUSTARD

Ingredients

- Wheat – 50 gr
- Milk –500 ml
- Eggs - 6 egg yolks
- Vanilla –1 bean
- Sugar

Preparation



(1) Poach half a glass of milk in a pot for 10 minutes, together with the vanilla bean, and then take it out of the fire.

Mix the egg yolks with the sugar in another bowl by using the electric whisk.



(4) Mix it really well, until you obtain a foamy, whitish cream;

(5) Then throw one third of lukewarm glass of milk in the dough;

(6) Add the flour, preferably sieved first, a little at a time, stirring continuously to prevent lumps forming in the dough.



(7) Continue to mix the dough with the electric whisk; (8) Take away the vanilla bean; (9) Add a glass of milk on the compounded mixture in the pot, by mixing it continuously with a whisk.



(10) Now we boil it on slow fire; (11), stirring continuously to prevent lumps forming in the dough, until the compounded mixture becomes dense. Switch off the fire and let the custard become cold.
(12) The confectioner's custard is now ready.

Wash the fresh fruits and add the custard on them. *Buon appetito!* 😊



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