Quelle est ta crêpe préférée? What's your favourite crêpe?

Key concepts covered

To know about French festivals; to know how to make a crêpe; to talk about your favourite crêpe

Golden thread:



Key vocabulary:

<u>la crêpe</u> <u>pancake (sweet)</u>

le sucre sugar

le citron lemon

le chocolate chocolate

le Nutella Nutella

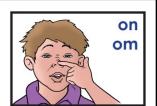
le sirop d'érable maple syrup

<u>la galette</u> <u>Pancake (savoury)</u>

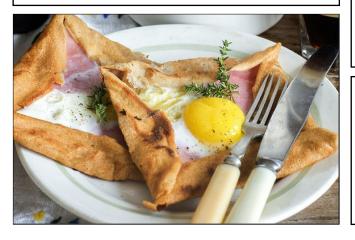
le fromage cheese

le jamb**on** ham

Key phoneme(s):



On: citron, jambon



Must—know knowledge:

To conduct a simple dialogue about your favourite crêpe:

- Quelle est ta crêpe préférée? (What's your favourite crêpe?)
- J'aime <u>la crêpe au Nutella</u>. (My favourite crêpe is the Nutella)

To know some facts about crêpes and know that they are an important food in the religious festival of La Chandeleur:

- A crêpe is a thin flat pancake.
- It originates from Brittany in France and is now a popular food throughout the country and across the world.
- It's three main ingredients are flour, milk and egg.
- There are many crêperies which serve both sweet and savoury crêpes (also known as galettes).
- La chandeleur, on 2nd February, is a religious holiday in France where people will make and eat crêpes.

Grammar rule:

Au in this context means 'with'.

a + le = au

Example: la crêpe au Nutella