

A taste of France!

Bonjour! That's 'hello' in French! Ever wondered what it's like to stroll down the Champs-Elysees, a famous street in France; or to visit the Louvre, the museum that has the Mona Lisa inside? Here's your chance to experience it all within your own home! Take a journey and dive into French culture, art and cuisine! Do all of the challenges or just one! It's all up to you!

Here's what you'll need to get started!



Curiosity!



A computer
with Internet



A notebook and pen in
case you want to write
anything down!



Challenge 1 Speaking French 101

Check out the short video below and then take the practice challenge!



**Speak it
out!**

**What
is a french
word you want to
know?**

Ca or Le?

What does it mean?

this/that or

**How do you say
'thank you'?**

s'il vous plait or merci

**Write
down a phrase
you learned.**

What does it mean?

**How do you
say "I want"?**

Je veux or Je ne veux pas

Challenge 2 Gallery Walk

Take a guided tour of some of the most famous works of art housed in the Louvre, the world's largest art museum in Paris, France!



What was your favorite piece of artwork? Sketch it out or write a few descriptive sentences on what it looked like and how it made you feel!

Challenge 3 Crepe it up!

Ready to try your hand at some culinary delight? Time to whip up some crepes. Crepes are think pancakes that can be sweet or savory!

Crêpes Délicieuses!

Ingredients:

Flour: 1.5 cups Sugar: 4-5 tbsp

Eggs: 3 Butter: 2 tbsp

Milk (or substitute): 2 1/4 cups

Toppings: lemon juice & sugar or nutella or ham & cheese- whatever you like!

Method:

1. Melt the butter in a microwave (25s) until liquid.
2. Add the flour, milk, eggs, sugar and melted butter into a bowl.
3. Whisk the mix well until the batter is smooth and liquid. If the batter is really runny, you can add a little extra flour to thicken it. It should be a little runnier than a milkshake.
4. Heat up your non-stick pan on medium-high heat. Add some drips of melted butter to the pan on the 1st crepe (only the 1st).
5. Pour a dollop of the mix onto the pan and spread it into a circle. The mix should be fairly thin (thinner than a pancake).
6. The crêpe should start bubbling over time.
7. When the edges start to brown slightly (very slightly) flip the crêpe.
8. Let the crêpe cook for another 10 seconds or so and then it is ready for toppings.
9. Top with your favorite goodies. It can be sweet or savory. Nutella, ham and cheese, lemon and sugar, these are some of my favorites.

Roll or fold-up and enjoy!



Want to try making crepes together and compare toppings? I'd love to connect! Click on the button. Luc - Crepe Enthusiast