

# Learn Local - English Together - Lesson 24 - Cenci di Carnevale

## EXERCISE 1: LISTENING & PRONUNCIATION

**Svolgi due esercizi di listening: per prima cosa guarda il video cercando di concentrarti sul suo significato generale. Poi riascoltalo leggendo la trascrizione qui riportata. Infine, leggi il testo ad alta voce elicitando vocabolario e pronuncia.**

Hello and welcome to Learn Local - English Together, your super fun Friday English lesson with me, Arianna!

Today we are going to have a cooking class with Antonella and Davide, owners and bakers at Pasticceria Gelateria Baldini. And we are going to learn how to make Cenci.

Cenci is the Tuscan name for *Chiacchiere di Carnevale*, *Frappe*, *Bugie*, the typical fried **strips of sweet dough** eaten all around Italy at Carnevale.

What are the main ingredients to make Cenci? Sugar, butter, flour, vanilla sugar, 2 whole eggs, baking powder, 1 orange (juice and zest) and some grated lemon zest. First and foremost, let's **sift/sieve** together all dry ingredients. Add the sugar to the softened butter. In a bowl, sift the flour and baking powder. Then add the eggs, flour and gently pour the liquids into the mixture. Let the **stand mixer** knead the **dough** until it gets **smooth** and **stretchy**. Let it rest for fifteen minutes. Let's now grab a rolling pin and **roll out** the dough onto a clean working surface. Now let's make some strips of dough using a knife or **pastry cutter/wheel**. Put a lot of frying oil to heat in a large pan. Make sure the oil has reached the right temperature (170/180 degrees) before adding the Cenci. Dust them with icing sugar and serve.

## EXERCISE 2: TRANSLATING INTO ENGLISH

**Traduci in inglese le seguenti frasi:**

- 1) Setacciare due volte gli ingredienti secchi: farina, lievito e zucchero vanigliato.**
- 2) Controllare che la temperatura dell'olio non superi i 180°.**
- 3) Lasciar riposare l'impasto per 15 minuti.**
- 4) Assottigliare l'impasto con un mattarello, prima da un lato e poi dall'altro.**
- 5) Far asciugare i cenci su un foglio di carta assorbente.**

**Scrivi le frasi sul quaderno, poi confronta la tua versione con le soluzioni qui sotto!**

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## EXERCISE 3: VOCABULARY

Sai collegare ciascun utensile da cucina al suo rispettivo termine inglese?

A. FRYER



B. PASTRY CUTTER/WHEEL



C. ROLLING PIN



D. STAND MIXER



### Soluzioni esercizio 2

- 1) Sieve/sift the dry ingredients twice: flour, baking powder and vanilla sugar.
- 2) Make sure the oil temperature does not exceed 180°.
- 3) Let the dough rest for 15 mins.
- 4) Roll out the dough with a rolling pin, first on one side and then the other.
- 5) Place the Cenci on a paper towel to dry.