

Cook and Learn this Summer with



LINGUACUISINE



The free Linguacuisine app helps you learn French and Spanish while you're cooking a meal! Have fun cooking a meal with a friend, learn some new words and then feed your family and friends with French pancakes or Spanish Chili con Carne. You can do it online or by using the other side of this card.



The Linguacuisine app helps you learn a foreign language while you're cooking a meal! Your own mobile will speak to you in the foreign language as well as English and talk you through all of the stages of cooking the recipe. If you can't understand, just press a button to get a photo or video explaining what to do. When you've finished, eat the food you've cooked with your family and friends.

How to use Linguacuisine:

- Visit <https://linguacuisine.com>
- Click "Try it online now!"
- Choose French or Spanish and click browse to find recipes Les Crêpes or Chili con Carne.
- You can see a list of the food and equipment you need.
- Click the play button to begin the video and follow what they do. Click "show description" to see the writing.
- Try saying the French and Spanish words to each other. Then you can eat your delicious homemade meal with family and friends!

We have recipes available in: English, Greek, Italian, German, Chinese, Vietnamese, Arabic and Turkish.

Send us photos of the food you've made and tell us which words you've learnt!

We can do live online cooking with you July 27-29. Email us on linguacuisine@gmail.com to take part.

Want a fun summer project? You can use the recipe builder so that you can upload your favorite recipe in your own language! There is a tutorial available under "The App" tab. Once your recipe is uploaded, people all over the world can watch it and make your recipe! Click on "The App" tab on the website and scroll to find the author tool to begin creating your own recipe.

Delicious Bilingual Teencook Recipes!

Find these recipes on linguacuisine.com

Chili/Chile Con Carne Teencook

Preparation time - less than 30 mins • Cooking time - 30 mins to 1 hour • Serves 4

Ingredientes / Ingredients

1 cucharada de aceite de oliva / 1 tbsp olive oil
1 cebolla cortada en cubitos / 1 onion, diced
2 dientes de ajo picados / 2 garlic cloves, chopped
250 g de carne picada / 250g beef mince
½ -1 cucharadita de hojuelas de chile, al gusto / ½ -1 tsp chili flakes or powder, to taste
400 g de tomates picados en lata / 400g tin chopped tomatoes
500 ml de caldo, hecho de un cubo de caldo carne de res / 500ml stock, made from a beef stock cube
400 g lata de frijoles rojos, escurridos y enjuagados / 400g tin red kidney beans, drained and rinsed
200 g / 7 oz de arroz de grano largo / 200g long grain rice
200 g / 7 oz de yogur natural / 200g natural yoghurt
sal y pimienta / salt and pepper

SPANISH

Equipo / Equipment

Tabla de cortar / Chopping board
Cuchillo / Knife
2 cacerolas / 2 Saucepans
Cucharada / Tablespoon
Cucharilla / Teaspoon



Método / Method

Calienta una cacerola grande a fuego medio. / Heat a large saucepan over a medium heat.
Añadir una cucharada de aceite de oliva. / Add one tablespoon of olive oil.
Picar la cebolla y freír la cebolla durante 5 minutos hasta que esté suave. / Chop the onion and fry the onion for 5 minutes until soft.
Una vez que la cebolla esté blanda, agregue el ajo y cocine durante 2 minutos. / Once the onion is soft, add the garlic and cook for 2 minutes.
Agregue la carne picada, junto con una buena pizca de sal y pimienta. / Add the mince, along with a good pinch of salt and pepper.
Mezcle bien y cocine durante 5-6 minutos, o hasta que no haya trozos de carne crudas. / Mix well & cook for 5-6 minutes, or until there are no raw bits of meat.
Agregue las escamas de chile, los tomates, y el caldo. / Add the chilli flakes, tomatoes, stock.
Revuelva para mezclar bien y llevar a fuego lento. / Stir to mix well and bring to a simmer.
Vierta los frijoles escurridos y cocine a fuego lento durante 30 minutos, o hasta que el chile con carne se espese y sea rico. / Pour in the drained kidney beans and simmer gently for 30 minutes, or until the chilli con carne is thickened and rich.
Pruebe y ajuste el condimento según sea necesario. / Taste and adjust the seasoning as necessary.
Mientras tanto, cocine el arroz en agua caliente de acuerdo con las instrucciones del paquete. / Meanwhile, cook the rice in hot water according to the packet instructions.
Sirva el chile con carne encima del arroz con una cucharada o dos de yogur encima de cada porción. / Serve the chilli con carne on top of the rice with a spoonful or two of yoghurt on top of each portion.
Come mientras está caliente / Eat while hot.

Les Crêpes/Pancakes Teencook



Ingrédients / Ingredients

250g de farine / 250g of flour
50 cl de lait / 50 cl of milk
2 oeufs / 2 eggs
De l'huile / oil
1 pincée de sel / a pinch of salt
du sucre / sugar
un citron / a lemon
du sirop / syrup
des fruits / fruits

Équipement / Equipment

un bol / a bowl
une spatule / a spatula
une poêle / a pan
une louche / a ladle
une assiette / a plate
une cuillère à soupe / a soup spoon
un papier de cuisine / kitchen paper
une fourchette / a fork
un couteau / a knife

Méthode / Method

Mettre la farine dans un bol et faire un puits. / Put the flour in a bowl and make a well.
Casser les oeufs dans le puits. / Break the eggs in the well.
Ajouter une cuillère à soupe d'huile. / Add a tablespoon of oil.
Ajouter la pincée de sel. / Add the pinch of salt.
Ajouter un peu de lait. / Add a little milk.
Travailler la pâte avec le fouet. / Work the batter with the whisk.
Ajouter le lait peu à peu, et continuer de fouetter. / Add the milk little by little and continue to whisk.
Faire chauffer la poêle à feu moyen. / Heat the pan over medium heat.
Mettre un petit peu d'huile sur un morceau de papier de cuisine. / Put a little oil on a piece of kitchen paper.
Frotter l'huile dans la poêle. / Rub the oil into the pan.
Prendre de la pâte avec la louche. / Take some batter with the ladle.
Incliner la poêle et verser la pâte. / Tilt the pan and pour the dough.
Incliner la poêle dans chaque direction afin de former une couche régulière. / Tilt the pan in each direction to form a uniform layer.
Retourner la crêpe quand elle est dorée en utilisant la spatule. / Flip the pancake when it is golden using the spatula.
Vérifier qu'elle est cuite des deux côtés et mettre la crêpe sur une assiette. / Check that it is cooked on both sides and put the pancake on a plate.
Ajouter du sucre, du citron, du sirop ou des fruits, selon votre goût. / Add sugar, lemon, syrup or fruit, depending on your taste.

FRENCH