

LA TARTE À LA RATATOUILLE DE MARYANNICK

- FIRST: LOOK AT THE CLIP
- THEN: ANSWER THE QUESTIONS
- FINALLY: GET COOKING!

QUESTIONS: Par H el ene Guillet.

- 1. Is Maryannick's recipe sweet or savoury ?
- 2. How many eggs are needed ?
- 3. Which cheese from the East of France can you use instead of cheddar ?
- 4. What does Maryannick rub on the pan to flavour the dish ?
- 5. What does Maryannick use to grease the pan ?
- 6. To describe a « big » aubergine, does Maryannick use the word « grande » or something else ?
- 7. Which herb makes a ratatouille « proven cale » ?
- 8. How do you say « Get cooking ! » ?



TEMPS DE PR PARATION: 30 MINUTES
CUISSON: 30 MINUTES
TEMPS TOTAL: 1 HEURE

RÉPONSES:

1. Savoury
2. Two Eggs
3. Comté from Jura
4. Garlic
5. Olive Oil and butter
6. Une "belle" aubergine
7. Thyme
8. "A vos fourneaux!"



Recette et vidéo par Maryannick Drapier
Avec l'assistance technique de Maureen O'Donoghue