

EASY TASTY CRISPY

APPLE PIE



**Cook and
improve
your English**



<https://youtube.com/shorts/EP4SHa4k9NY?si=koXM4XSd52y41SaJ>



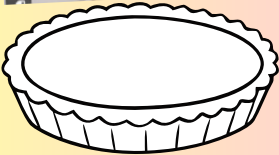
1.Match each picture with the right vocabulary:



apples



puff pastry



vanilla sugar



an apple tree

a pie dish

2.You will need the following utensils:



a chopping board



a knife

a pie
dish



gloves



an oven

cooking paper



an apron

2. Useful vocabulary:



mix

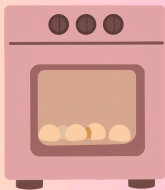
bake



add



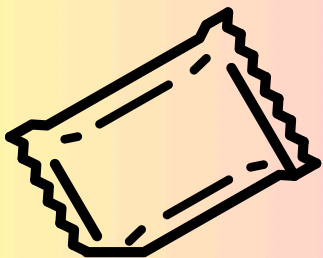
unroll



chop



ready-made= *déjà fait*



a packet



progressively



3.The recipe

35 minutes



Serving: 6 people



1 ready-made puff pastry
4 packets vanilla sugar
6-7 apples

1. Unroll the ready-made puff pastry in the pie dish.



2.Add 2 packets of vanilla sugar on the puff pastry.

3. Bake for 5 minutes at 180°.



4.Peel the apples and cut them into thin slices.

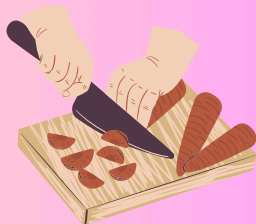
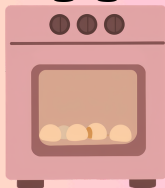
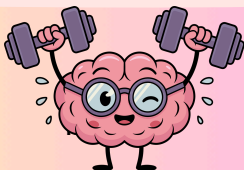


5.Put the apple slices on the pre-cooked puff pastry.

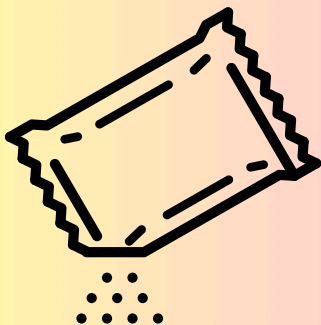
6. Add two packets of vanilla sugar on top.

8..Bake for 25 minutes at 180° in the oven.

Do you remember
these words?



_____ = *déjà fait*



**Do you remember
these words ?**

