

Cook and learn with LINGUACUISINE



The free Linguacuisine app helps you learn French, German and Spanish while you're cooking a festive treat! Have fun baking with a friend, learn some new words and then feed your family and friends with a French Bûche de Noël, German Lebkuchen or Spanish Mantecados. You can do it online or by using this recipe 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.

How to use Linguacuisine:

- Visit <https://linguacuisine.com>
- Click "Try it online now!"
- Choose French, German or Spanish and click browse to find recipes bûche de Noël, Lebkuchen and Mantecados.
- You can see a list of the food and equipment you need.
- Click the play button to begin the video and follow along. Click "show description" to see the writing.
- Try saying the French, German or Spanish words to each other. Then you can eat your delicious homemade festive treats 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 in December. Email us on linguacuisine@gmail.com to take part.

Want a fun holiday 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.

Bûche de Noël - Christmas Log

Ingrédients / Ingredients

un grand gâteau roulé Suisse / large Swiss roll
un petit gâteau roulé Suisse / small Swiss roll
un pot de Nutella / a jar of Nutella
100g de sucre glace en poudre / 100g icing sugar
75g de beurre / 75g butter
un peu de lait / a dash of milk

Preparation time - less than 30 mins



Équipement / Equipment

assiette de présentation / presentation plate
un couteau / a knife
une cuillère à soupe / a tablespoon
une fourchette / a fork
un bol / a bowl
un tamis / a sieve
des décorations de Noël / Christmas decorations

Méthode / Method

- 1) Mettez le grand rouleau suisse sur l'assiette. / Place the large Swiss roll on a plate.
- 2) Coupez le petit rouleau suisse en biais. / Cut the small Swiss roll at an angle.
- 3) Utilisez un petit peu de Nutella pour coller le petit gâteau sur le grand gâteau. / Use a dab of Nutella to stick the small cake to the large cake.
- 4) Dans un bol, mélangez 150g de Nutella avec 75g de beurre mou. / In a bowl, mix 150g of Nutella with 75g softened butter.
- 5) Tamisez 75 g de sucre glace dans le mélange de Nutella et beurre. Ajoutez un peu de lait et bien mélangez. / Sieve 75g icing sugar into the mixture of Nutella and butter. Add a dash of milk and mix well.
- 6) Tartinez la pâte sur tout le gâteau. Utilisez la fourchette et essayez de le faire ressembler à l'écorce d'un arbre. / Spread the paste over the whole cake. Use the fork to try to make it look like the bark of a tree.
- 7) Tamisez le reste de sucre glace sur le dessus du gâteau pour qu'il ressemble à la neige. / Sieve the rest of the icing sugar over the top of the cake so that it looks like snow.
- 8) Décorez votre bûche de Noël avec des feuilles de houx et un merle. / Decorate your log with holly and a robin.



Delicious Bilingual Festive Recipes!

Find these recipes on linguacuisine.com

Lebkuchen – Spiced Christmas biscuits

Preparation time – 30 mins • Cooking time – 15 mins

Zutaten / Ingredients

250 g Mehl / 250g flour
85 g gemahlene Mandel / 85g ground almonds
1 TL Backpulver / 1tsp baking powder
½ TL Soda-Bicarbonat / ½ tsp bicarbonate of soda
2 TL gemahlener Ingwer / 2tsp ground ginger
1 TL Zimt / 1tsp cinnamon
1 TL gemahlene Nelken / 1tsp ground cloves
1 TL Muskat / 1tsp ground nutmeg
1 TL schwarzer Pfeffer / 1tsp black pepper
200 ml klarer Honig / 220ml honey
85 g Butter / 85g butter
1 Zitrone, fein geriebene Schale / 1 lemon, zest finely grated



Für das Glasur: / For the icing:
Puderzucker / Icing sugar
Wasser / Water
Eiweiß / Egg white

Utensilien / Equipment

Eine Rührschüssel / Mixing bowl
Ein Holzlöffel / Wooden spoon
Ein Teelöffel / Teaspoon
Ein Esslöffel / Tablespoon
Ein Backblech / Baking tray
Eine kleine Schüssel / Small bowl
Ein Schneebesen / Whisk
Ein Drahtgitter / Wire rack
Ein Messer / Knife
Ein Topf / Pan



Methode / Method

- 1) Heizen Sie den Ofen auf 180 ° C / Umluft 160 ° C / Gas 4 vor. / Heat the oven to 180 ° C / Fan 160 ° C / Gas 4.
- 2) Vermischen Sie Mehl, die gemahlene Mandeln, Gewürze, Soda-Bicarbonat und Backpulver in einer großen Schüssel miteinander. / Mix the flour, ground almonds, spices, bicarbonate of soda and baking powder in a large mixing bowl.
- 3) Erhitzen Sie den Honig und die Butter in einem Topf bei schwacher Hitze, bis die Butter schmilzt. / Heat the honey and butter in a pan over a low heat until the butter melts.
- 4) Gießen Sie die Masse in die Mehlmischung und fügen Sie auch die geriebene Zitronenschale hinzu. / Pour into the flour mixture, then add the grated lemon zest.
- 5) Bearbeiten Sie die Massen, bis der Teig gut vermischt und relativ fest ist. / Mix well until the dough is combined and fairly solid.
- 6) Decken Sie den Teig ab und lassen Sie ihn 15 Minuten lang abkühlen. / Cover and leave to cool for 15 minutes.
- 7) Formen Sie nun den abgekühlten Teig mit Ihren Händen, sodass etwa 30 Kugeln mit einer Breite von jeweils 3 cm entstehen. Drücken Sie jede leicht zu einer kleinen flachen Scheibe. / Using your hands, roll the dough into about 30 balls, each 3cm wide, then flatten each one slightly into a disk.
- 8) Verteilen Sie die Kekse auf zwei mit Backpapier ausgekleideten Backbleche und lassen Sie etwas Platz, damit sie sich ausdehnen können. Backen Sie die Kekse 15 Minuten lang. Lassen Sie sie dann hinterher gut auf einem Rost abkühlen. / Divide the biscuits between two baking trays lined with baking parchment, leaving room for them to expand. Bake for 15 mins, then cool on a wire rack.
- 9) Vermischen Sie eine gute Menge Puderzucker (ca. 100 – 150 g), Eiweiß und 1-2 TL Wasser, um eine dünne Glasur zu erhalten. Tauchen Sie die Oberseite jedes Kekses in die Glasur und verteilen Sie sie mit dem Rücken eines Messers. Lassen Sie die glasierten Kekse dann in einem warmen Raum gut trocknen. / Mix icing sugar, whisked egg white and 1-2tsp water to make a thin icing. Dip the top of each biscuit in the icing and spread with the back of a knife. Leave to dry out in a warm room.

Mantacados – Spanish Christmas cookies

Ingredientes / Ingredients

250 gramos de harina de repostería / 250g plain flour
50 g de almendras molidas / 50g ground almonds
175 gramos de manteca de cerdo o mantequilla / 50g lard/butter
150 gramos de azúcar / 50g sugar
1 cucharada de canela / 1tsp cinnamon
dos yemas de huevo / 2 egg yolks



Utensilios / Equipment

un tazón grande / large bowl
una cuchara de madera / wooden spoon
una cucharadita / teaspoon
un rodillo / rolling pin
una bandeja para hornear / baking tray
un cortador de galletas / cookie cutter
un tamiz - sieve

Método / Method

- 1) Precaliente el horno a 350F (180C). / Preheat the oven to 350F (180C).
- 2) Para empezar, poner la harina en una sartén sin aceite ni mantequilla. / To begin, put the flour in a pan without oil or butter.
- 3) Removedor muy suavemente con una espátula de cocina durante unos 5 o 7 minutos. Cuando la harina toma un color un poco dorado, la apartamos del fuego y la dejamos en un bol hasta que se enfríe un poco. / Stir very gently with a kitchen spatula for about 5 to 7 minutes. When the flour turns golden, remove from the heat and leave in a bowl until it cools.
- 4) Cuando la harina ya está templada, la tamizamos y la dejamos en el bol donde trabajaremos la masa. / When the flour is already warm, we sift it and leave it in the bowl where we will work the dough.
- 5) Mezclar la harina con el resto de los ingredientes: Primero el azúcar, después la almendra molida, seguidamente con la canela y finalmente con la manteca de cerdo a temperatura ambiente. / Mix the flour with the rest of the ingredients: First the sugar, then the ground almonds, then the cinnamon and finally the lard at room temperature.
- 6) Compacte la masa con las manos en lugar de amasarla. Al final del proceso nos debe quedar una masa de color marrón con mucha consistencia. / Compact the dough with your hands rather than knead it, until it is a consistent brown dough.
- 7) Agrega las yemas una a una, lentamente, compactando con los dedos hasta que la masa esté completamente uniforme y no se pegue al bol. Hacer una gran bola y dejar en el frigorífico durante una hora. / Add the yolks one by one, compacting with your hands until the dough is uniform and doesn't stick. Make into a ball and leave in the fridge for one hour.
- 8) Preparame la bandeja de horno y poner encima un trozo de papel vegetal. Cogemos trozos de la masa y les daremos la forma que queramos. Podemos utilizar pequeños moldes o los manos. / Line a baking tray with greaseproof paper. Take pieces of dough and form them into shapes either with cookie cutters or with your hands.
- 9) Metemos la bandeja en el horno durante 15 o veinte minutos. / Put the tray in the oven and bake for 15-20 minutes.
- 10) Dejarlos enfriar unos 5 o 7 minutos. Espolvorearlos con canela, con sésamo o con ajonjolí, como deseemos. / Leave to cool for 5-7 minutes. Sprinkle with cinnamon or sesame as desired.