

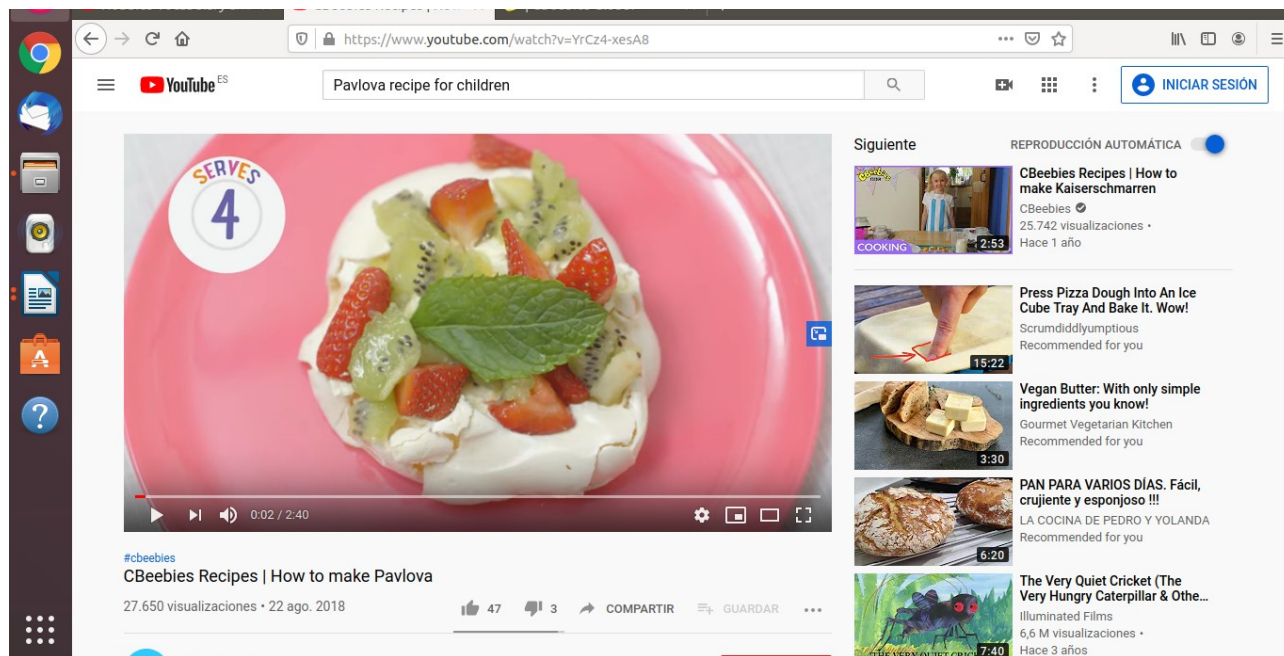
Hi there!

This is our sixth home schooling week. Are you ready for a new challenge? Hope you all are doing well. Now you have more information about British, American and Australian food and activities we do in our free time.

This is a special week: we celebrate Saint George Day on 23rd April. Ready for a special dessert? What about an Australian and New Zealander dessert? Do you remember Pavlova? Let's prepare mini ones and eat them on Saint George Day!

Here you've got a video to know how to do it:

<https://www.youtube.com/watch?v=YrCz4-xesA8>



Indigo is showing us how to make his special version of the desert called pavlova from New Zealand and Australia. If you would like to try this delicious food, you will need:

- 2 eggs
- 80g caster sugar
- 1/2 **tsp** cornflour
- 1 lemon
- 2 kiwi fruit
- 200g strawberries
- 1/2 **tsp** vanilla bean paste
- 150ml cream

tsp: tablespoon. The most simple conversion is tablespoons to teaspoons. If you are missing a tablespoon, simply measure out three level teaspoons instead.

And this is all for this week. Listen to the recipe and try to follow the steps. Be careful with the oven! Ask your family for help! Or even better, you can invite everybody to cook with you!

And if you want to learn more and improve your English, remember to visit:

<http://turodeguiera.cat/bloc/joemquedoacasa-orientacions-i-recursos/>

A new bucket full of hugs and kisses for you all!

Elisabeth