

Numéro 3

Olymp' Actu en VO

December
2024



MINI CHRISTMAS GAMES AND RECIPES



Christmas Biscuits

Did you already crunch Christmas ?



Ingredients

For 30 biscuits:

- 240g Flour
- 150g Butter
- 90g Sugar
- 1 sachet of vanilla sugar
- 2 egg yolks
- 1 pinch of salt

Try some Christmas Biscuits !

Method

1. Before starting the recipe, prepare all the ingredients and kitchen utensils needed.
2. First, begin by mixing the flour, the sugar as well as the vanilla sugar and the salt.
3. After, add the melted butter cut in dices and mix until you get a shortbread consistency.
4. Now make a well and add the egg yolk. Knead for a few minutes to get a no sticky batter. Shape a ball.
5. Wrap it in cling film and let it in the fridge during 1 hour..
6. Preheat the oven at 180 °C (th. 6).
7. Once this is done, spread the batter between two sheets of parchment paper.
8. With pastry cutters of your choice, detail the shapes and set them on the oven tray covered with backing paper.
9. Brush them of egg yolk and bake in the oven for 8 to 10 minutes.
10. Finally, let them cool.

HELP !

Egg yolk : jaune d'œuf

Shortbread consistency :

Consistance sablée

To knead : pétrir

Batter : pâte

Cling film : film alimentaire

Pastry cutters : emporte-pièces

A well : un puit



There are different methods for pimping your little Christmas biscuits. Let your imagination flow, because in any case, they will be delicious !



Merry Christmas!

Word Search

SANTASPKR
 TREESTROU
 OITHLAEO
 CROFERSKO
 KAYOIWEIL
 IFSMGINEP
 NFYCHETSH
 GELVESNOW
 ORNAMENTW

santa

toys

cookies

star

stocking

elves

tree

snow

rudolph

sleigh

ornament

present



C C
 h r
 v o
 i s
 s t
 t w
 m o
 a r
 s d

Across

- One of Santa's Reindeer
- Santa's Helpers
- December 25th is _____.
- Christmas Drink
- The name of a popular snowman.

Down

- Christmas Month
- He hates Christmas!
- You hang them by the chimney.
- On Christmas morning we unwrap our _____.
- _____ to the world!





Yule Log Recipe



Ingredients :

for the sponge cake :

- butter for the mold
- 4 eggs
- 115g caster sugar
- 1/2 teaspoon fresh lemon juice
- 90g flour
- 1 pinch salt
- icing sugar for dusting the tea towel
- 140g cherry jam
- 2 tablespoon water

for the butter cream :

- 60g crushed dark chocolate
- 115g butter at room temperature
- 170g sifted icing sugar
- 1 pinch salt
- 3 tablespoon dark rum
- 1 tablespoon caster sugar for decoration



Preparation :

Preheat the oven to 180°C.

Line the base of a baking tray with baking paper. Generously butter the paper and the sides . In a bowl, using a whisk, beat the eggs, caster sugar and lemon juice to obtain a smooth cream, which should triple in volume in about 10 min. Sift the flour and salt over the egg mixture and gently mix with a spatula. Pour the mixture into the tin and smooth the surface.

Bake for 15 to 20 min until the sponge is golden and springs back when pressed with a finger. Remove from the oven and leave to cool in the tin on a rack for 10 to 15 min. Loosen the edges of the cake. Lay a tea towel on the work surface and sprinkle with a little icing sugar. Turn the warm sponge out onto the tea towel and carefully remove the baking paper. Starting from one of the long sides , roll the cake up in the tea towel.

Then let it cool completely, with the end of the dough on the bottom.



Riddle

Ho Ho Ho!

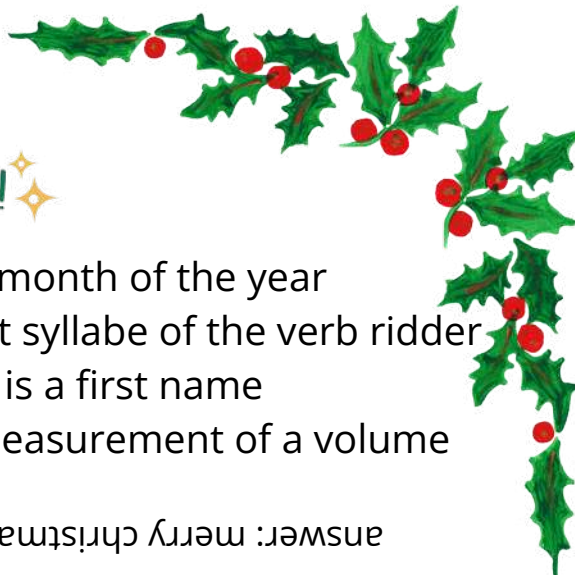
My first is a month of the year

My second is the first syllabe of the verb ridder

My third is a first name

My fourth is the measurement of a volume

answer: merry christmas



DO YOU LIKE OR DISLIKE CHRISTMAS ?



Do you like decorating your house for Christmas?

- A) *I LOVE IT*
- B) *YES, I DO*
- C) *NO, I DON' T*
- D) *I HATE IT*

In the morning, you get up between...

- A) *6 am TO 8 am*
- B) *9 am TO 10 am*
- C) *11 am TO 12 am*
- D) *1 pm TO 2 pm*

You prefer...

- A) *SANTA CLAUS*
- B) *ELVES*
- C) *REINDEERS*
- D) *SNOWMEN*



Do you prefer Christmas eve or Christmas day?

- A) *I LOVE BOTH*
- B) *I PREFER CHRISTMAS EVE*
- C) *I PREFER CHRISTMAS DAY*
- D) *I DON'T LIKE EITHER OF THEM*

For New Year's Eve, do you prefer...

- A) *STAYING WITH YOUR FAMILY*
- B) *STAYING IN THE LIVING ROOM DOING NOTHING*
- C) *WATCHING TV IN YOUR BEDROOM*
- D) *SLEEPING*



if you have more than A : YOU LOVE CHRISTMAS
if you have more than B : YOU LIKE CHRISTMAS
if you have more than C : YOU DON' T LIKE CHRISTMAS
if you have more than D : YOU HATE CHRISTMAS



Xmas Ugly sweater

Contest 2024

The Cutest



The Tackiest



The Classiest

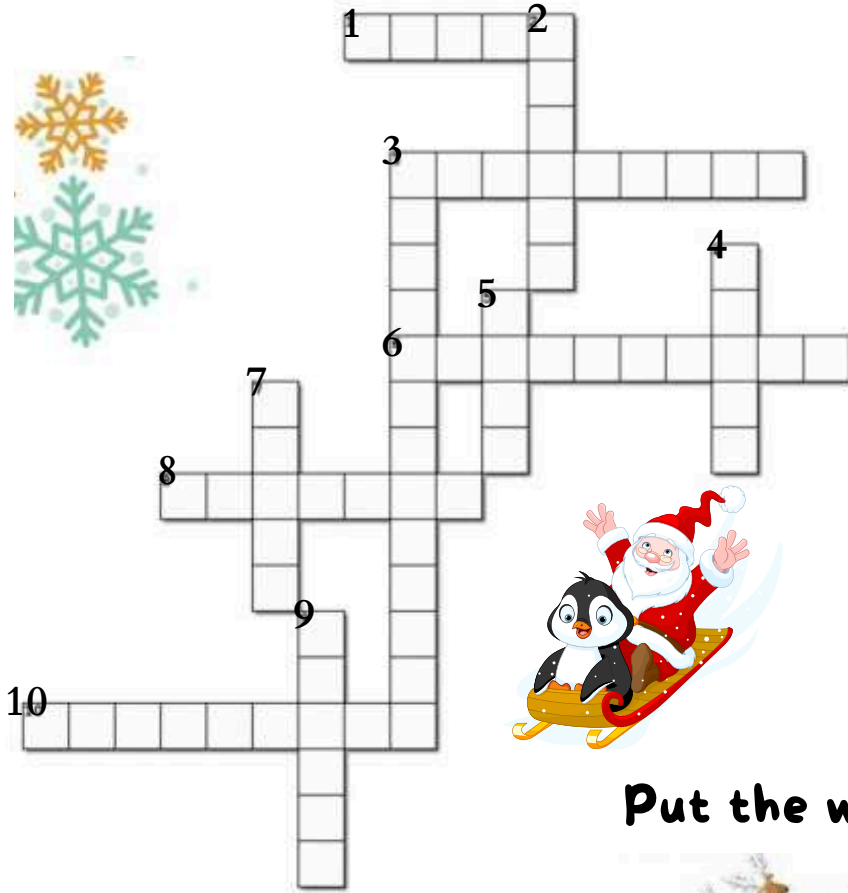




crosswords

Winter

Complete the crossword puzzle below



Across

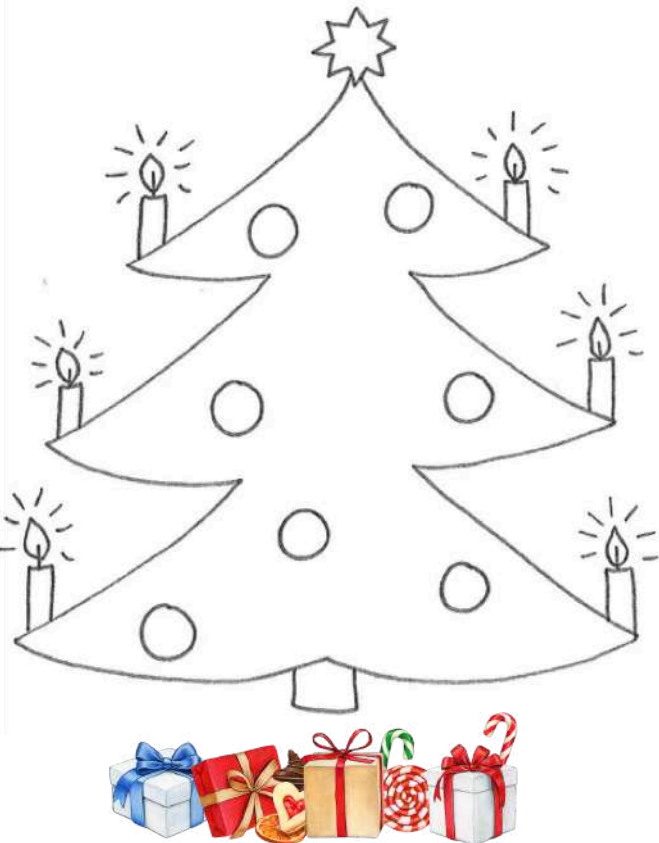
1. Keep the feet warm
3. December 25
6. Brings the presents during the Christmas night
8. Man made from snow
10. Chimney

Down














2. Sliding on the snow
3. Decorated tree
4. Keeps the neck warm Christmas
5. Ice falling from the sky
7. Keeps the finger warm
9. Keeps the head warm



Color this Christmas tree!



Put the words in the right place!

			
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
	<ul style="list-style-type: none"> • Santa • elf • holly • bells • card • wreath • sleigh • candles 	<ul style="list-style-type: none"> • Christmas tree • gingerbread man • candycane • stocking • reindeer • presents • snow man • snowflake 	
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