



EUROPEAN CHRISTMAS TREE DECORATION

Exchange Project 2023

Made from France,
Plougastel-Daoulas

WE ARE HERE !



At Saint-Pierre School
in Plougastel-Daoulas



Pictures of our town Plougastel-Daoulas.

Our town is famous for
the strawberries.





Our primary school





Our primary school

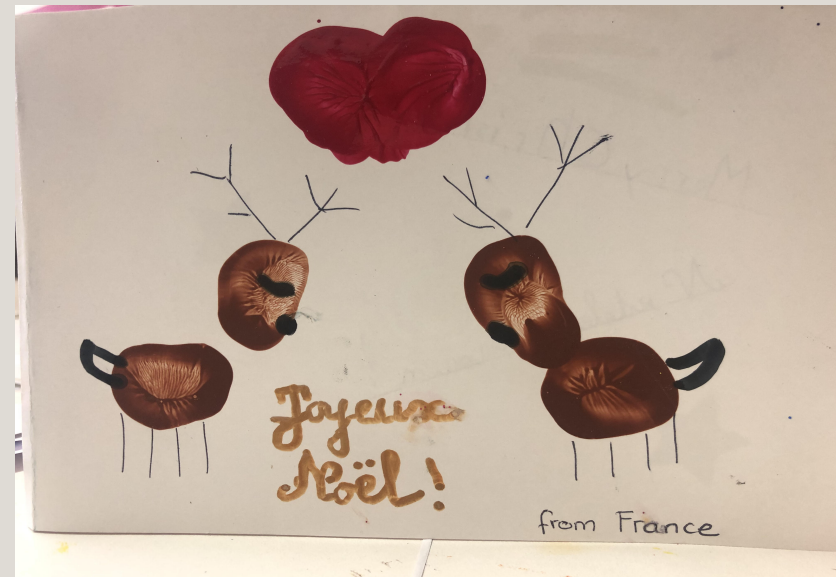
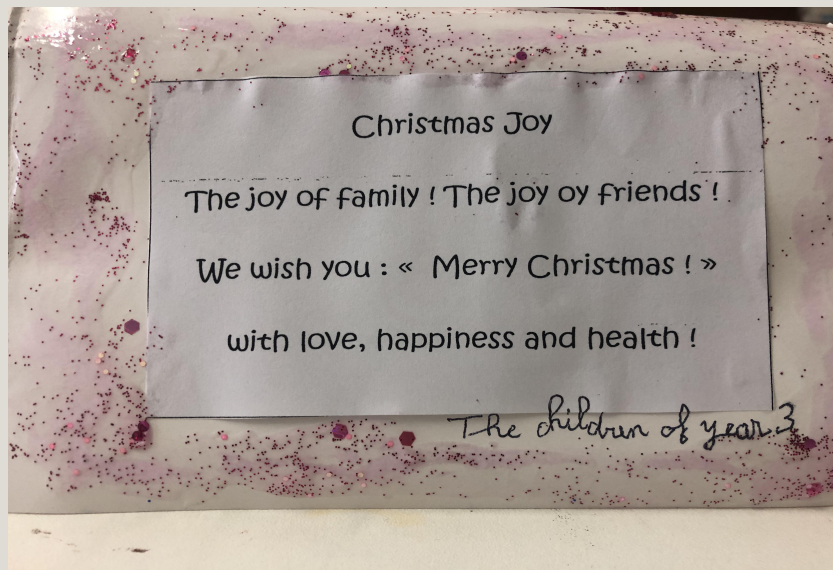


A present for your Christmas tree

We made an angel
« un ange » en
français.



Our christmas cards...



Our year 3 class...



- We're 22 and 21 students in two classes .
- We're 7 and 8. We like sports and at school we practice rugby, gouren (breton wrestling) and we go to pool.



Our traditional Christmas recipes



French Christmas Turkey with Chestnuts

The traditional French Christmas meal takes place on Christmas Eve, and lasts long into the night.

Turkey cooking time: 20 minutes per 500 g



Ingredients

- serves 8 to 10
- 2 x 450 g packets or tins peeled chestnuts
- 500 g sausagemeat
- 4 shallots, finely diced
- 2 cloves of garlic, crushed, peeled and chopped
- a bunch of flat-leaf parsley, chopped
- a bunch of sage, chopped
- sea salt
- freshly ground black pepper
- 1 egg



For the turkey:

- 1 x 4 kg turkey with its giblets (if possible)
- 100 g butter
- 6 sticks of celery, halved
- 6 carrots, peeled
- 6 red onions, peeled
- 100ml white wine
- 1 litre chicken or turkey stock
- 25 g flour



For the turkey:

1. Heat the oven to 180°C/gas 4.
2. To make the stuffing, slice half the chestnuts finely and place them in a bowl with the sausagemeat, shallots, garlic, parsley, sage, seasoning and egg. Mix well — this is best done using your hands.
3. Remove the giblets from the turkey and place to one side, then season the inside of the turkey and stuff with the freshly made mixture. Generously smear the outside of the turkey with butter.
4. Grease a heavy-based, deep roasting tin with a little of the remaining butter and add the giblets, celery and the whole carrots and onions. Pour over half the wine and half the chicken stock, and place the turkey on top. Cover generously with tin foil and cook in the middle of the oven for 1 1/2 hours.
5. Remove the turkey from the oven and reduce the heat to 150°C/gas 2. Add the whole chestnuts and the remaining wine and stock, smear the turkey again with what remains of the butter, re-cover and return to the oven for a further 1 - 1 1/2 hours.
6. For the final 10 minutes of cooking, remove the tin foil and increase the heat to 180°C/gas 4 to give the turkey a golden skin. Remove from the oven, lift the turkey onto a carving plate and leave to rest in a warm place for 10-15 minutes - this allows the meat to relax and become more tender.
7. Discard the giblets. Carefully lift out the vegetables and chestnuts from the roasting tin and keep warm. Place the roasting tin directly on the heat and, using a flour dredger, shake in about 1 tablespoon of flour. Whisk vigorously and bring to the boil to make a coating gravy - adjust with more liquid (stock or water) or a little more flour to get the right consistency. Pass through a fine sieve, then check the seasoning.
8. Serve the turkey with the chestnuts and vegetables and sauce

Bûche de Noël

Bûche de Noël is the French name for a Christmas cake shaped like a log.

This one is a heavenly flourless chocolate cake rolled with chocolate whipped cream.

Traditionally, Bûche de Noël is decorated with confectioners' sugar to resemble snow on a Yule log.



Bûche de Noël

1 h 30 m 12 servings

- 2 cups heavy cream
- 1/2 cup confectioners' sugar
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 6 egg yolks
- 1/2 cup white sugar
- 1/3 cup unsweetened cocoa powder
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt
- 6 egg whites
- 1/4 cup white sugar
- confectioners' sugar for dusting
- Add all ingredients to list



Directions

• Prep 45 min - Cook 15 min - Ready In 1 h 30 m

1. Preheat oven to 375 degrees F (190 degrees C). Line a 10x15 inch jellyroll pan with parchment paper. In a large bowl, whip cream, 1/2 cup confectioners' sugar, 1/2 cup cocoa, and 1 teaspoon vanilla until thick and stiff. Refrigerate.

2. In a large bowl, use an electric mixer to beat egg yolks with 1/2 cup sugar until thick and pale. Blend in 1/3 cup cocoa, 1 1/2 teaspoons vanilla, and salt. In large glass bowl, using clean beaters, whip egg whites to soft peaks. Gradually add 1/4 cup sugar, and beat until whites form stiff peaks. Immediately fold the yolk mixture into the whites. Spread the batter evenly into the prepared pan.

3. Bake for 12 to 15 minutes in the preheated oven, or until the cake springs back when lightly touched. Dust a clean dishtowel with confectioners' sugar. Run a knife around the edge of the pan, and turn the warm cake out onto the towel. Remove and discard parchment paper. Starting at the short edge of the cake, roll the cake up with the towel. Cool for 30 minutes.

4. Unroll the cake, and spread the filling to within 1 inch of the edge. Roll the cake up with the filling inside. Place seam side down onto a serving plate, and refrigerate until serving. Dust with confectioners' sugar before serving.

Bon appétit !



— A VERY —
MERRY
CHRISTMAS
and Happy Holidays

FROM SAINT-PIERRE SCHOOL STUDENTS