



Gelati

Topic: Food

Curriculum link: Science, SOSE

Text type: Procedure

Reading level: 19

Word count: 330

Vocabulary: cocoa powder, delicious, gelati, ingredients, Italian, liquid, machine, mango, pulp, temperature

Possible literacy focus

Exploring the use of procedural language.

Exploring the use of the past tense.

Summary

This book explains the procedure for making chocolate and mango gelati.

Task Card

Gelati recipe

You will need:

paper, pencils, felt-tip pens

1. Re-read the book *Gelati*.
2. Choose the gelati flavour you prefer – chocolate or mango.
3. Write down a recipe for making the gelati. Make sure you include a list of ingredients.
4. Draw a picture to accompany your recipe.





Name _____

Put the story in order

Cut out the following sections of the story.

Put the sections in the correct order.

Paste them in order onto a separate sheet of paper.

One day after school, Uncle Mario asked my sister and I if we would like to come and help him make some gelati.

Then Uncle Mario said, 'Let's make some mango gelati!'

To make mango gelati, we used water, sugar and mango pulp. Mango pulp is made from crushed mangoes without pips or skins.

One hour later, we opened up the machines and scooped out the gelati. We filled one tub with rich, creamy chocolate gelati. We filled another tub with smooth, sweet mango gelati.

Suddenly we felt hungry.

We poured the mixture into a machine called a gelati maker. It freezes all the ingredients and stirs them at the same time.

Uncle Mario turned on the machine. It stirred the mixture as it got colder and colder.

We mixed the mango pulp, sugar and water together in a big bowl. It smelled delicious and was a beautiful colour.

First of all, we had to decide what flavour of gelati we would like to make.

We chose chocolate gelati because it is our favourite.

But after two big scoops each, we weren't hungry at all!

We poured the mixture into another gelati maker.

We turned the machine on and it started stirring the mixture. It got colder and colder.

Then we mixed the liquid chocolate with some eggs, some sugar and some milk.

When he makes chocolate gelati, Uncle Mario uses liquid chocolate.

We put milk, sugar and cocoa powder in a machine. The machine mixed the ingredients together. It kept the mixture at the right temperature – not too hot and not too cold.



Name _____

Making gelati

Using these pictures, describe how to make gelati.

	
	
	
	
	