

CNN News Highlights — A Bakery

1) authentic	2) grocery list	3) looky	4) Rhode Island	5) scrumptiousness	6) wee bit
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The French word “pain” translates to which of these food items? Bread, milk, eggs, or beans?
On your _____, the French-to-English translation for pain is bread.

Now, when it comes to finding _____ French bakeries, _____ maybe not the first place you’d look. But _____ here, one French baker named Belinda Quinn will make you think a _____ different about the Ocean State. She came from Paris, opened a bakery in Newport and her shop sells out within hours of opening every weekend.

I sure hope to eat my pâte à croissant with it someday. Belinda, the French baker shares with us some of the secrets to the _____ of the pain au chocolat.

1) equipment	2) incredible	3) ingredients	4) in line	5) patience	6) pretty much
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We open at 7:00 and then we usually sell out by 9:30, if not sometimes by 8:00, 8:30.

I come here _____ every weekend.

I usually get here at around 6:30.

There’s always a line. I got here at 5:00 to 7:00 this morning, and there was already 20 people _____.

I had no idea that it would be so _____.

It is quite difficult to make a good pain au chocolat at home if we don’t have the _____, the _____ and also the _____. You have to be really patient to make a good pain au chocolat.

1) a touch of	2) dough	3) impression	4) incorporate	5) lamination	6) layers
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I met my husband in Paris and I decided to follow him and then to move to the U.S. When I came to Newport, my first _____ was that the food, it was very different here and there is nothing, for me, authentic. So that’s why I decided I should really bring _____ France. I knew that it would work because I knew that people, they would know the difference. They would taste the quality.

This is the day one when we mix all the ingredients and we make it into a _____. Day two, you do the _____. You put — you _____ the butter in the dough and then you shape the pain au chocolat.

It’s a French butter because there is a high content of fat. If you use the wrong type of butter, it won’t create any _____ in the pastry.

1) 30-something	2) crispy	3) crunchy	4) culture	5) flaky	6) proof
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All right, this is like _____ layers. And then day three, it’s where you _____ and you bake the chocolat.

So what makes the perfect pain au chocolate for me is when you bite in it, you have to taste this _____ layer on top and then inside, you have to have this very light and _____ dough, and then the taste of dark chocolate. Some people, they would just tell me, when eating that this is just like being in Paris again.

I am proud of my French _____. I wanted to create my Le Bec Sucré to have this taste of France.

Translation

法語單詞 **pain** 翻譯成以下哪些食物？麵包、牛奶、雞蛋還是豆類？

在你的購物清單上，**pain** 的法語到英語的翻譯是麵包。

現在，說到尋找正宗的法式麵包店，羅德島可能不是您首先要找的地方。但看看這裡，一位名叫貝琳達·奎因 (Belinda Quinn) 的法國麵包師會讓您對這個海洋之州產生一點點不同的看法。她來自巴黎，在紐波特開了一家麵包店，她的店每個週末在開張後的幾個小時內就銷售一空。

我當然希望有一天我能吃這個羊角麵包。法國麵包師貝琳達 (Belinda) 與我們分享了巧克力麵包的美味秘訣。

我們在 7:00 開店，然後我們通常在 9:30 之前就賣完，如果不是，那就是在 8:00、8:30 之前賣完。

我幾乎每個週末都來這裡。

我通常在 6:30 左右到達這裡。

總是要排隊。今天早上 5:00 到 7:00 之間到的，已經有 20 個人在排隊了。

我不知道它會如此不可思議。

如果我們沒有設備、原料和耐心，很難在家裡做出美味的 **pain au chocolat**。你必須非常有耐心才能做出美味的巧克力。

我在巴黎遇到了我的丈夫，我決定跟隨他，然後搬到美國。當我來到紐波特時，我的第一印像是這裡的食物非常不同，沒有什麼是正宗的食物。所以這就是為什麼我決定我真的應該帶點法國風情進來。我知道它會起作用，因為我知道人們會知道其中的區別。他們會品嚐到品質。

這是我們混合所有成分並將其製成麵團的第一天。第二天，你做層壓。你把 - 你把奶油加入麵團，然後你塑造巧克力蛋糕。

這是法國奶油，因為脂肪含量很高。如果您使用錯誤類型的奶油，它不會在糕點中形成任何層次。

好吧，這就像 30 幾層左右。然後是第三天，這是你和烘發酵麵團和烘烤特巧克力的時候。

所以對我來說完美的巧克力可頌是當你咬它的時候，你必須嚐到上面的脆脆層，然後是裡面，你必須有這個非常輕和片狀的麵團，然後是黑巧克力的味道。有些人，他們會告訴我，吃到這個就像又回到了巴黎。我為我的法國文化感到自豪。我想創造我的 **Le Bec Sucre** 有來自法國的味道。



You can access this activity here:

<https://linguadox.com/2023/05/09/cnn-news-highlights-bakery/>

Answers

1) authentic	2) grocery list	3) looky	4) Rhode Island	5) scrumptiousness	6) wee bit
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The French word “pain” translates to which of these food items? Bread, milk, eggs, or beans? On your 2) grocery list, the French-to-English translation for pain is bread.

Now, when it comes to finding 1) authentic French bakeries, 4) Rhode Island maybe not the first place you'd look. But 3) looky here, one French baker named Belinda Quinn will make you think a 6) wee bit different about the Ocean State. She came from Paris, opened a bakery in Newport and her shop sells out within hours of opening every weekend.

I sure hope to eat my pâte à croissant with it someday. Belinda, the French baker shares with us some of the secrets to the 5) scrumptiousness of the pain au chocolat.

1) equipment	2) incredible	3) ingredients	4) in line	5) patience	6) pretty much
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We open at 7:00 and then we usually sell out by 9:30, if not sometimes by 8:00, 8:30.

I come here 6) pretty much every weekend.

I usually get here at around 6:30.

There's always a line. I got here at 5:00 to 7:00 this morning, and there was already 20 people 4) in line.

I had no idea that it would be so 2) incredible.

It is quite difficult to make a good pain au chocolat at home if we don't have the 1) equipment, the 3) ingredients and also the 5) patience. You have to be really patient to make a good pain au chocolat.

1) a touch of	2) dough	3) impression	4) incorporate	5) lamination	6) layers
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I met my husband in Paris and I decided to follow him and then to move to the U.S. When I came to Newport, my first 3) impression was that the food, it was very different here and there is nothing, for me, authentic. So that's why I decided I should really bring 1) a touch of France. I knew that it would work because I knew that people, they would know the difference. They would taste the quality.

This is the day one when we mix all the ingredients and we make it into a 2) dough. Day two, you do the 5) lamination. You put — you 4) incorporate the butter in the dough and then you shape the pain au chocolat.

It's a French butter because there is a high content of fat. If you use the wrong type of butter, it won't create any 6) layers in the pastry.

1) 30-something	2) crispy	3) crunchy	4) culture	5) flaky	6) proof
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All right, this is like 1) 30-something layers. And then day three, it's where you 6) proof and you bake the chocolat.

So what makes the perfect pain au chocolate for me is when you bite in it, you have to taste this 2) crispy 3) crunchy layer on top and then inside, you have to have this very light and 5) flaky dough, and then the taste of dark chocolate. Some people, they would just tell me, when eating that this is just like being in Paris again.

I am proud of my French 4) culture. I wanted to create my Le Bec Sucré to have this taste of France.