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| **Flag quiz**  Use the link below for an online ‘flags of the world’ quiz  <https://www.bbc.co.uk/cbbc/quizzes/top-class-flags-of-the-world-1> | **European flags**  Use the sheet attached in the blog.  Use an Atlas or the internet to colour the flags of the European countries. | **Research a country**  Choose a country that you are interested in. You could find out:  What continent is it on?  What is the capital city?  Which oceans or seas or nearby?  What is the weather like there?  Do any animals live there?  What is the population? | **European countries and capital cities**  Use the sheet attached in the blog.  Can you find out what the capital cities of these countries are. |
| **Design your own flag**  Use the sheet attached in the blog.  Pick your own colours, patterns and pictures to design your own flag. | **Learn to say ‘hello’ in different languages**  Use the sheet attached in the blog. | **On a desert island**  Use the sheet attached in the blog.  Can you make a survival kit of things you would need to survive being stranded on a desert island and how you would survive? For example, what would you use to build a shelter? | **Cooking from different countries**  See recipes below.  Would you like to have a go at making any of these? |

Hello Class 2! This week our whole school topic is all about ‘Countries of the World’. There are some activities below that you can complete if you wish. Please do pick and choose which ones you would like to do, and as always if you have any other ideas that you would like to do instead then that’s great! If you have any questions or want to send any photos then please email me: [lforbes@pelyntprimary.co.uk](mailto:lforbes@pelyntprimary.co.uk).

**Recipes from around the world**

**France**

**Crepes**

1 cup plain flour

2 cups milk

3 eggs, lightly beaten

cooking spray

1. Sift flour into a bowl. Combine eggs and milk in a jug.

2. Whisk flour into the milk and egg mixture until you have a smooth thin batter.

3. Heat a non-stick pan on medium heat. Spray with cooking oil and spoon in 2-3 tablespoons of batter, taking care to immediately swirl the pan to spread the batter. Reduce heat to low.

4. Cook until the surface looks dry and flip to cook the other side. Remove when slightly golden.

**Italy**

**Pitta bread pizza**

Mini pitta or naan bread

Pesto

Tomato puree / tomato paste

Any topping you like, including:

grated cheese

red onion

tomatoes

sweetcorn

grated carrot

green, red and yellow peppers

olives

mushrooms

1. Line a muffin tray with silicone muffin cases or paper cases. Fill the cases with the pesto, tomato puree, cheese and veggies.
2. Place this tray onto the kitchen table or another surface, along with the pitta breads or naan breads and let the kids make their own pizzas.
3. Bake the pizzas on a baking or pizza tray in a preheated oven (180c / 350f) for 4 – 5 minutes.
4. Allow to cool for a couple of minutes before cutting and servin

**Mexico**

**Tacos**

600g heart smart beef mince

1 teaspoon cumin

1 teaspoon mild paprika

1 teaspoon dried oregano leaves

Salt and freshly ground black pepper

1 cup passata

2 cups shredded lettuce

2 tomatoes, chopped

1 carrot, grated

1 cup tasty or cheddar cheese, grated

1 avocado, peeled, stone removed and chopped

Hard and/or soft tacos shells

Salsa, to serve

1. Preheat oven to 180°C. Heat a large non-stick frypan over high heat. Add mince and cook until browned. Break up large pieces with a spoon. Add cumin, paprika, oregano leaves and salt and pepper. Mix well to combine, then add passata.

2. Reduce heat to low and simmer for 10 minutes. Add some water if the mixture becomes too thick. Taste and add more salt if necessary.

3. Heat taco shells in the oven for 5 minutes (wrap soft shells in aluminium foil).

4. Place warm shells on a serving platter, offer all the toppings in small bowls and let the kids choose what they want in their taco.

**India**

**Butter chicken with yellow rice**

knob of butter

1 large onion, chopped

2cm piece of fresh ginger, peel and grated

2 garlic cloves, crushed

1 tsp garam masala

1 tsp ground cumin

1 tsp ground coriander

1 tsp sweet smoked paprika

2 tbs tomato puree

200ml chicken stock

1 tbs mango chutney

2 skinless chicken breasts, diced

1 tbs sunflower oil

6 tbs full-fat Greek yoghurt

salt and pepper

shallots, to garnish

YELLOW RICE

1/4 tsp turmeric

200g basmati rice

1. To cook the yellow rice, put the turmeric in a saucepan of boiling water. Add the rice and stir, then reduce the heat and simmer for 12–15 minutes until the rice is just tender. Drain well and leave to steam in the sieve, covered, for 5 minutes.
2. To make the curry, melt the butter in a saucepan over a medium heat. Add the onion and fry for 3–4 minutes until softened, then add the ginger, garlic and spices. Cook for 30 seconds, then add the tomato puree and stock. Bring to the boil then reduce the heat and simmer for 10 minutes. Add the mango chutney and remove from the heat.
3. Season the diced chicken with a little salt and pepper. Heat the oil in a frying pan until hot, then add the chicken and fry briefly until browned but not cooked through. Add the chicken to the sauce and simmer for 5–7 minutes until cooked.
4. Stir in the yoghurt just before serving. Serve the butter chicken with the yellow rice and garnish with spring onion slivers, if you like.