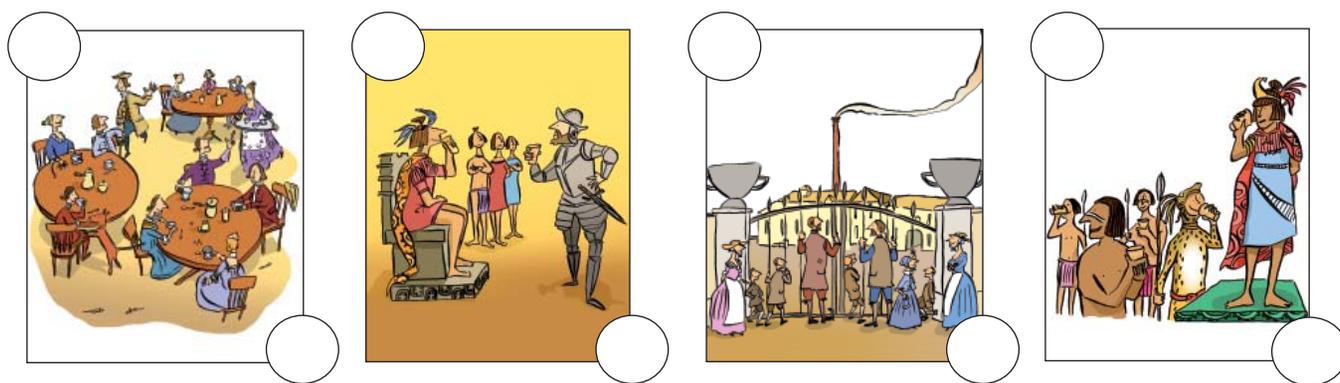


The Story of Chocolate • Worksheet

1. Read pages 7-8, then put the sentences in the right order to make 'chocol haa', numbering them from 1 to 5.

- A. Roast the beans over a fire. _____
- B. Stir in water and spices. _____
- C. Grind them into a paste. _____
- D. Put them out to dry in the hot sun. _____
- E. Let the beans rot for a few days under banana leaves. _____

2. Match the words to the pictures, then number them in story order.



- A. Emperor Montezuma gave Cortés his first taste of chocolate.
- B. Chocolate factories were set up all over Europe.
- C. Mayan kings and priests began to drink chocolate every day. They liked the froth best.
- D. Rich Europeans would sit about in cafés, sipping hot chocolate and talking about the weather.

3. Choose the right words to complete the sentence.

- A. It until inventors came up with the steam engine that things changed. (isn't/wasn't/hasn't)
- B. In 1847, Francis Fry decided there only be one thing better than drinking chocolate. (could/should/would)
- C. His problem was how chocolate paste into solid bars. (turning/to turn/turn)
- D. Fry noticed cocoa butter hardened as it cooled. (then/than/that)

4. Answer TRUE or FALSE.

- A. Daniel Peter fell in love with a candlemaker's daughter. **TRUE/FALSE**
- B. Adding milk made the chocolate harden. **TRUE/FALSE**
- C. Rodolphe Lindt invented a vat to blend chocolate mixture. **TRUE/FALSE**
- D. Milton Hershey thought bars were boring. **TRUE/FALSE**

5. Which of these famous chocolate names are *not* mentioned in the book?

- A. Cadbury
- B. Suchard
- C. Nestlé
- D. Kinder
- E. Lindt
- F. Hershey
- G. Mars
- H. Ferrero

The Story of Chocolate • Worksheet

Activity: Here are two more chocolate treats you might like to try.

Triple chocolate cookies

Ingredients:

© Makes 24 cookies

- 75g (3oz) butter, softened
- 75g (3oz) caster sugar
- 75g (3oz) soft light brown sugar
- 1 medium egg
- 1 teaspoon vanilla essence
- 150g (5oz) plain flour
- 4 tablespoons cocoa powder
- ½ teaspoon baking powder
- 100g (4oz) milk chocolate
- 100g (4oz) white chocolate



1. Heat the oven to 180°C, 350°F, gas mark 4. Use a paper towel to wipe a little oil over two baking trays. Put the butter into a bowl.



2. Stir both types of sugar into the butter until the mixture is smooth and creamy. Break the egg into a small bowl and beat it.



3. Mix the vanilla essence into the egg. Add the egg liquid to the buttery mixture a little at a time, stirring it well between each addition.



4. Sift the flour, cocoa and baking powder into the bowl. Stir until smooth. Break the chocolate into small chunks and add them to the bowl.



5. Drop a heaped teaspoonful of the mixture onto a tray. Add more dollops, spacing them out well, then flatten them with the back of a fork.



6. Put the cookies in the oven and bake them for ten minutes, until they are firm on top. Then, carefully take the trays out of the oven.



7. Leave the cookies on the trays for a few minutes. Use a spatula to lift them onto a wire rack and leave them to cool.



© Keep the cookies in an airtight container and eat them within five days.

Mexican-style hot chocolate

Ingredients:

© Makes 2 servings

- 100g (4oz) plain chocolate
- 2 teaspoons caster sugar
- A few drops of vanilla extract
- A pinch of ground cinnamon
- A tiny pinch of chilli flakes
- 450ml (¾ pint) milk

- © Topping options:
- 75 ml (3fl oz) of whipping cream
 - A bar of plain or milk chocolate
 - A small handful of mini marshmallows or chunks of fudge



1. Break the chocolate into a small saucepan. Add the sugar, vanilla, cinnamon, chilli and milk. Then, heat it gently, stirring all the time.



2. When the chocolate has melted, beat the mixture with a whisk until it starts to boil and is very smooth and frothy.



3. Take the pan off the heat. Then, carefully pour the hot chocolate through a small strainer into two mugs.

A pinch is the amount you can pick up between your first finger and your thumb. Use a really tiny pinch for the chilli, or the hot chocolate might taste too spicy.

You can use chilli powder instead if you like – then you won't need to strain the hot chocolate in step 3.



Stop when the cream makes soft peaks, like this.

For a whipped cream topping, pour the cream into a bowl before you make the drink. Whisk the cream quickly until it thickens.



For grated chocolate, put the chocolate bar into the freezer for a few minutes until it's really hard. Grate it over the top of your drink.

You could sprinkle a few mini marshmallows over the top of your finished drink.

