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**ENGLISH CUISINE**

**Apple Pie Recipe**

Traditionally apple pie is served warm or cold with a thick wedge of aged cheddar cheese.

 **Ingredients:**

 8 large tart green apples

 40 grams of butter

0,5 cup of castor sugar (сахарная пудра)

 1 cup of water

0,5 teaspoon of ground cinnamon

 4 whole cloves or a pinch of ground cloves (гвоздика)

2 large strips of the rind of 0,5 a lemon

1 teaspoon of cornflour

4 cups of flour

 A good pinch of salt

 250 grams / 9 oz of butter

0,5 cup of castor sugar

 2 eggs

2 to 4 tablespoons of milk

Apple Filling

Peel the apples and cut each apple into quarters. Remove the core and dice each quarter. In a large saucepan melt the butter over a medium low heat, add the apple, sugar, water, lemon rind, cinnamon and cloves and combine. Cover and sweat for 5 to 10 minutes, or until the apple is just tender but still retains its shape. Remove from the heat. Discard the lemon rind, cinnamon stick and cloves. Drain most of the excess liquid off and mix in the cornflour. Set aside to cool.

**Christmas pudding Recipe**

**Ingredients:**

115 grams of flour

 1 heaped teaspoon of baking powder

175 grams of breadcrumbs

 1 teaspoon of mixed spice

1 teaspoon of cinnamon (корица)

 1/4 teaspoon of nutmeg

250 grams of very cold grated butter or suet (почечное или нутряное сало)

175 grams of brown sugar

1/4 teaspoon of salt

 175 grams of sultanas (кишмиш)

175 grams of raisins

 175 grams of currants

 85 grams of almonds (миндаль)

175 grams of mixed peel

 2 eggs

150 ml of milk (approximately)

 Grated rind (zest) of 1 lemon

 1 tablespoon of brandy

 Thoroughly grease a large stainless steel bowl or large pudding basin. Weigh the dried fruit into a second large bowl, in another bowl toss the cold grated butter (or suet) through the flour to keep the butter separated.

 Now add the butter and flour mixture, breadcrumbs, baking powder, brown sugar and spices to the previously weighed fruit.

 Beat the eggs and milk together and pour them to the dry fruit ingredients and pour in the brandy. Mix thoroughly and pour into the well greased bowl.

 Stretch a layer of cooking paper and tinfoil over the rim of the bowl and tie securely. Place an old soup or dessert bowl upside down in your largest saucepan, place the pudding on top and three quarters fill with boiling water. Cover the saucepan. Steam or simmer for 5 to 6 hours, checking regularly to make sure the saucepan has not boiled dry.

 Steam for two hours on Christmas day to reheat. More brandy may be added before serving with brandy butter or brandy sauce and whipped cream. May also be flamed with more brandy and a match!