



## Advanced II Part II

### Vocabulary List

el postre- *dessert*  
un pastel- *cake*  
una torta\*- *torte*  
el helado- *ice cream*  
los dulces- *candy*  
el flan- *custard type dessert*  
la mayonesa- *mayonnaise*  
la mostaza- *mustard*  
la mantequilla- *butter*  
el sal- *salt*  
pimienta- *pepper*  
crema- *cream*  
sin- *without*

con- *with*

\*Ejemplo/Example:

Quiero un sandwich sin mostaza por favor.- *I want a sandwich without mustard please.*

Quiero una hamburguesa con queso.- *I want a hamburger with cheese.*

¿De dónde eres?- *Where are you from?*

Soy de\_\_\_\_.- *I am from\_\_\_\_\_.*

\*Remember the verb SER changes in these sentences depending upon who the subject of the sentence is.

\*Torta is also the word for a yummy sándwich from Mexico!

### Practice at Home

Answers from last week's challenge.

1. My sisters are pretty and intelligent.- Mis hermanas son bonitas y inteligentes.
2. My friends are interesting.- Mis amigos son interesantes.
3. I like hot chocolate.- Me gusta el chocolate caliente.

### Notas Culturales / Class Activities

Today we talked about Food from Spain like paella, croquetas, and of course, flan! Flan is a custard like dessert which is popular not only in Spain, but in other Latin American and Caribbean countries as well.

#### FLAN

- 1 1/2 cups sugar
- 6 large eggs
- 1 14oz can sweetened condensed milk
- 2 13oz cans evaporated milk
- 1 teaspoon vanilla

Preheat oven to 325°. (You will need 6 ramekins and a large baking pan) Pour 1 cup sugar in warm pan over medium heat. Constantly stir sugar until brown and becomes caramel-like. Quickly pour approximately 2-3 tablespoons of caramel in each ramekin, tilting it to swirl the caramel around the sides. Reheat caramel if it starts to harden. In a mixer or with a whisk, blend the eggs together. Mix in the milks then slowly mix in the 1/2 cup of sugar, then the vanilla. Blend smooth after each ingredient is added. Pour custard into caramel lined ramekins. Place ramekins in a large glass or ceramic baking dish and fill with about 1-2 inches of hot water. Bake for 45 minutes in the water bath and check with a knife just to the side of the center. If knife comes out clean, it's ready. Remove and let cool. Let each ramekin cool in refrigerator for 1 hour. Invert each ramekin onto a small plate, the caramel sauce will flow over the custard.

Enjoy! ¡Provecho

#### Information

Please contact the Futura Language Professionals Coordinator,  
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with any questions about Spanish class.