



INGREDIENTS

Italian grapes	600g	Foie gras	4 slices
Butter	50g	Port	100ml
Veal stock	150ml	Fleur de sel	
Sunflower oil	2 tbsp	Ground pepper	
Beef tournedos	4		

METHOD - THE ENGLISH "CH" AND "SH" SOUNDS / Tournedos Rossini

ANNA : Hello everybody and welcome to this SPECIAL Christmas EDITION of 'Do you cook ENGLISH?' Today, we are going to SHOW you how to make a Tournedos Rossini, a TRADITIONAL and pretty DELICIOUS recipe! Have you guessed the grammar rule yet? Yes, today we are going to be looking at the pronunciation of the "CH" and "SH" sounds. So, let's have a look at the grammar.

In ENGLISH, the "CH" sound, as seen in "CHESTNUT", is pronounced like the FRENCH TCH. The SH, on the other hand, as seen in "SHERRY", is pronounced like the FRENCH CH. This is why these two sounds can be CHALLENGING for the FRENCH. The sounds can be found at the beginning, middle and end of words, as you will see throughout this episode. Unfortunately...these words have to be learned by heart !!!

THE GRAMMAR POINT

« ch » (hard)

Chestnut
Chicken
Chocolate

« ch » in middle

Kitchen
Ketchup
Butcher

« ch » at end

Lunch
Such
Rich

« ch » (soft)

Chef
Choux
Chardonnay

« ch » in middle

Machine
Crochet
Brochure

« sh »

Sherry
Sugar
Share

« sh » in middle

Mushroom
Dishwasher
Sunshine

« sh » at end

Finish
Dish
Fish

ANNA : So now, I SHOULD like to introduce you to Yannick. Yannick has been CHOSEN from the Cercles Culinaires de France to be with us here today. So first of all, hello Yannick.

YANNICK : Hello Anna.

ANNA : Hello, how are you?

Well, as I'm the TEACHER and Yannick here obviously is the CHEF, we'd better together CHECK out this recipe. As you SHOULD have noticed, sometimes in ENGLISH the "CH" sound is pronounced as it is in FRENCH. You'll hear this sometimes. This is because ENGLISH has borrowed a lot of FRENCH vocabulary over the years. This is ESPECIALLY true when it comes to vocabulary concerned with cookery. Apparently the FRENCH are far better in the KITCHEN than the ENGLISH ... but I didn't actually write that bit at all... So did you Yannick?

YANNICK : Not me!

ANNA : Are you SURE?

So, the first thing to do to make this DISH is to WASH and peel a BUNCH of FRESH grapes. Use a SHARP knife and it SHOULDN'T take too MUCH time!

Melt a CHUNK of butter in a SHALLOW frying pan, tip in the grapes and cook them gently. Now, add a SPLASH of veal stock and the port – but not too MUCH - and a PINCH EACH of salt and pepper. Now leave the pan over a low TEMPERATURE.

Now, it's time for your Tongue Twister! Are you ready, here we go, repeat after me!

In the KITCHEN at the CHATEAU the TEACHER and the CHEF are making a RICH DISH to SHARE WHICH will spread the Christmas CHEER. It's a perfect MATCH for CHAMPAGNE.

So, back to the recipe. Heat the oil and the rest of the butter in another pan. Make sure to CHOOSE big CHUNKS of tournedos at the BUTCHER'S, but be aware that it's not CHEAP! Cook the tournedos for two minutes on EACH side and remember to keep CHECKING! At the same time in another pan, fry the slices of foie gras for a few seconds! This recipe uses SUCH a lot of fine ingredients but it is so RICH and DELICIOUS when it's FINISHED!

To serve, CHOOSE your best CHINA plate and plate up the tournedos. Pour a generous DASH of the grape sauce over and around the meat and FINISH by placing the foie gras on top.

YANNICK : Voilà!

ANNA: It looks great Yannick, it looks absolutely DELICIOUS, and I'm FAMISHED! So, thank you for joining us this week on Do you cook ENGLISH? Meanwhile, CHAMPAGNE and SHERRY, we'd like to WISH you all, a very merry Christmas. So cheers!