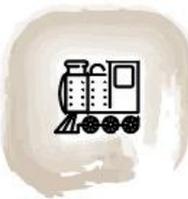


WEB QUESTS – IO4

E-Seniors

Tradition



Web quest 1: Tradition - *La Galette des Rois* (French special cake for the 6th of January)

Introduction

https://www.youtube.com/watch?v=gooy_7gn1fk

La Galette des Rois? Yummy! With its buttery puff pastry, its *frangipane* taste! Or would you prefer it in its brioche form?



Source :FlickR

The galette is a beautiful emblem of our French tradition, but do you know exactly why we are eating this dessert?

In this cyber quest, we invite you to discover this culinary specialty and immerse yourself in the roots of French history.

Task

During a discussion with your favorite baker, you realize that no one in the shop knows why we eat the Galette des Rois.

He suggests to organize a contest to create a poster that he can post in the bakery so that his customers are aware of this tradition. You accept the challenge and decide to call your friend to start working on it.

NB: Team work should be composed of 2 people



Source : PixaBay

Process

- *Step 1: Online research*



Source: Pixabay

For this step, you will need a PC and an Internet connection.

The purpose of this step is to identify the major historical points that are at the origin of the tradition of the Galette des Rois and to establish a chronology. To do this, you will need search engines like Google, Yahoo or Ecosia, but don't neglect tools like Google Scholar that allow you to access more advanced scientific publications.

You can start with the following identified sources that will provide you an overview of the history :

<https://www.thelocal.fr/20190106/the-galette-des-rois>

<https://www.frenchasyoulikeit.com/galette-des-rois-a-sweet-french-tradition/>

<https://www.stopoverconnections.com/blog/the-tradition-of-the-galette-des-rois-in-france/>

- *Step 2: Identify the key points of the story*

As you can see, the History of the Galette des Rois is marked by different stages. You will therefore have to identify them and put them in chronological order in order to create a historical timeline that includes the milestones you have identified.

The following website can help you to create your historical timeline and be able to get it for free :

<https://www.visme.co/timeline-maker/>

- *Step 3: Write the texts summarizing the key points*

In order to enlighten the reader of your poster - who did not have access to the research you did - you will need to contextualize the milestones you have identified. To do this, you must write a short text, using your synthetic mind, so that the reader understands, in the blink of an eye, the sequence of events.

This article can help you to be able to synthesize the results of your online research :

<https://www.bgsu.edu/content/dam/BGSU/learning-commons/documents/writing/synthesis/asked-to-synthesize.pdf>

- *Step 4: Search for royalty-free photos to illustrate*

In order for the public to be "hooked" by your poster, it is necessary to present the information in a way that is visually attractive and this requires the integration of photos. However, as you know, most of them are subject to copyright. Several sites offer a database of royalty-free photos that you can use.

Among them, we can mention:

<https://pixabay.com/>
<https://www.flickr.com/>
<https://fr.freeimages.com/>

Make sure you search well in the language of the search engine, you will get more results. If this is not the case, you can use an online translator to search for your images:

<https://translate.google.com/>
<https://www.deepl.com/translator>

- *Step 5: Create the poster*

Now that you have all the components of your poster, you can use <https://www.canva.com/> to create it. This site offers already defined templates that you can use. Use your creative mind to develop the poster your baker will choose!

- *Step 6: Present the poster*

The trainer will play the role of the baker to whom you must present the finalized and created poster. At the end of this pitch session, he will choose the one he considers most appropriate for his clients and will therefore award the King of this activity.

Evaluation

Knowledge	Skills	Attitude
<ul style="list-style-type: none"> - Conduct online research - Ensure the veracity of the information - Search for royalty-free images - Create a poster - Present the fruit of teamwork 	<ul style="list-style-type: none"> - Working as a team - Analytical skills - Exercise of the mind of synthesis - Technical skills 	<ul style="list-style-type: none"> - To be aware of the weight of History in the establishment of traditions - Appreciate the weight of history in French society

Conclusion

Now that you know everything about this great dessert, go home. You don't necessarily have to be on January 6th to enjoy it!

○ Ingredients

- 125g almond powder
- 125g soft butter
- 100g brown sugar
- 3 eggs
- 2 discs of pure butter puff pastry
- 1 egg (to brown the dough)

○ Progression

Mix the butter to obtain an ointment texture, gradually add the brown sugar, then the eggs (tempered one by one).

Finish the mixture with the almond powder.

The mixture must be flexible and homogeneous.

Buy two 30 cm diameter discs of puff pastry from your pastry shop (or from the supermarket).

On the first disc using a piping bag or a spoon, garnish the dough with almond cream. Caution: the thickness of the almond cream must be regular.

Leave around 2/3 cm of dough without almond cream, moisten this part with cold water using a brush, then place another disc of puff pastry on the first disc.

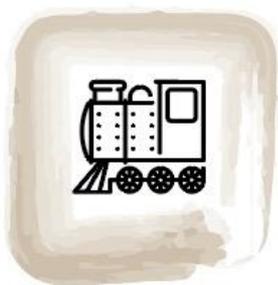
With your fingers, press down on the edges to seal both parts.

Use the back of a knife to make a decoration on the top, brown the dough.

Let stand 24 hours in a cool place.

Bake in a hot oven, 180°C for about 1 hour, be careful the baking time varies from one oven to another.

PAST-TIMES



Stories, Tales and Customs to Raise Intercultural Awareness



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