

Name:

cawl

## Cawl - a delicious stew and many recipes

**Task:** Read the entry on the website and decide if the statements below are true or false.

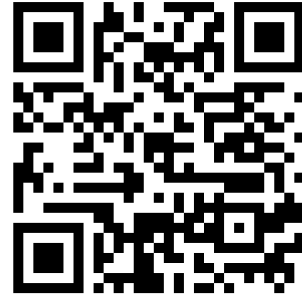


### challenging words

stew - Eintopf

lamb - Lamm

leek - Lauch



[kiddle entry](#)

**Write T (true) or F (false)**

**T / F**

Cawl is a hearty soup filled with vegetables and meat.

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Cawl is mostly eaten in autumn.

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It is made with lamb and leek.

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In the past it was prepared with chicken and potatoes.

\_\_\_\_\_

Cawl is easy to make.

\_\_\_\_\_

The meat for cawl is cut into small pieces.

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The dish is served in two parts.

\_\_\_\_\_

The word cawl appeared in Welsh language in the 15th century.

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## How is cawl made?

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**Task:** Watch the video on how to make Welsh lamb cawl. You can watch the video mutiple times!

After that answer the questions below.



[video](#)

**Tick the right answers!**

① **What is cawl?**

- ☐ a family food
- ☐ the most famous Welsh dish
- ☐ a traditional main dish

② **What meat is used for this cawl?**

- ☐ the leg of a lamb
- ☐ the neck of a pig
- ☐ the neck of the lamb

③ **What vegetables are used?**

- ☐ onion, carrots, swede
- ☐ onion, garlic, raddish
- ☐ carrots, turnips, parsnip

④ **What will the potato do?**

- ☐ add thickness
- ☐ add taste
- ☐ add colour

⑤ **What spices are added into the soup?**

- ☐ salt and pepper
- ☐ a bay leaf
- ☐ the stalks of dill

⑥ **How long does the cawl need to cook?**

- ☐ about 45min to 60min
- ☐ depends on how big the vegetable pieces are
- ☐ about 30min



**challenging words**

swede - Rübengemüse

turnips - Rüben

parsnip - Pastinake

bay leaf - Lorbeerblatt