

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.

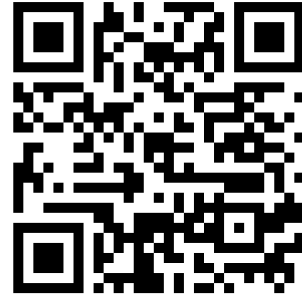


challenging words

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.

Cawl is mostly eaten in autumn.

It is made with lamb and leek.

In the past it was prepared with chicken and potatoes.

Cawl is easy to make.

The meat for cawl is cut into small pieces.

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?

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