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MAGICAL BUTTERBEER*

In the Harry Potter books and films, the young witches* and wizards* drink Butterbeer*. Here is a delicious version to try at home...

INGREDIENTS

FOR ONE LARGE GLASS

- 50ml milk
- 25g brown* sugar
- 20g butter
- 1 teaspoon* vanilla* extract
- 1 pinch* cinnamon
- 400ml sparkling* apple juice
- Whipping* cream

METHOD*

- 1 Whip* the cream in a bowl. Set* aside.
- 2 Melt* the butter in a saucepan*. Add* the brown sugar and stir* with a wooden* spoon until* the mixture* is smooth*.
- 3 Continue to stir and then add the milk, cinnamon* and vanilla extract.
- 4 Add the apple juice and heat* a little, stirring* all the time until the drink is warm* (but not hot). Make* sure the liquid does not boil*.
- 5 Pour* into a large glass and spoon* some whipped* cream on top. Your magic Butterbeer is ready to enjoy!

HELP!

add: ajouter
boil: bouillir
brown sugar: sucre roux
Butterbeer: bière au beurre

cinnamon: cannelle
heat a little: faire chauffer doucement
make sure: s'assurer que
melt: faire fondre
method: préparation (étapes de la recette)

mixture: préparation (culinaire)
pinch of cinnamon: pincée de cannelle
pour into: verser dans
saucepan: casserole
set aside: mettre de côté

smooth: lisse
sparkling: pétillant
spoon: ajouter des cuillerées
stir: remuer
teaspoon: petite cuillère
until: jusque à ce que
vanilla extract:

extrait de vanille
warm (but not hot): chaud (mais pas trop)
whip: fouetter
whipped cream: crème fouettée
whipping cream: crème liquide à monter en chantilly

witch: sorcière
wizard: sorcier
wooden spoon: cuillère en bois