

עברית
עברית
עברית

AMITEI IVRIT

לאכול בעברית

L'ECHOL B'IVRIT
(EAT IN HEBREW)

GOALS:

Hebrew Infusion can happen in every location.
Cooking is a fun, interactive and experiential opportunity
to play with language and food.

מילון מטבח | *Milon Mitbach* (Kitchen Dictionary)

Age Range: 5+

Print out the words you need and add the labels as needed for each activity. If you don't see what you need, make your own labels! You can even turn this into a placemat to use during meal times with the items that are most relevant for your space.

מטבח <i>mitbach</i> (kitchen)	כיור <i>keeyur</i> (sink)	סוכר <i>sookar</i> (sugar)	מלח <i>melach</i> (salt)
פלפל <i>pilpel</i> (pepper)	חלב <i>chalav</i> (milk)	חמאה <i>chemah</i> (butter)	סכין <i>sakin</i> (knife)
מזלג <i>mazleg</i> (fork)	כף <i>kaf</i> (spoon/tablespoon)	כפית <i>kapit</i> (teaspoon)	גרגרי חמוס <i>gargarei hummus</i> (chickpeas)
קערה <i>ke'arah</i> (bowl)	צלחת <i>tzalachat</i> (plate)	שולחן <i>shulchan</i> (table)	שום <i>shoom</i> (garlic)

סלט ישראלי | *Salat Yisraeli* (Israeli Salad)

Age Range: 8+

Set up stations for participants to make an Israeli salad together. Label each of the ingredients with the name in Hebrew (many can be found in the Davuk Al Ivrit card set). As you prepare the salad, reinforce the names of the various vegetables. End with your feast!

כדורי שוקולד | *Kadurei Chocolad* (Israeli Chocolate Balls):

Age Range: 5+

Set up this no-cook dessert activity with labels in Hebrew for each of the ingredients. Have your participants get involved and get creative in making these treats. Use the recipe you love, or use this option:

Ingredients

- 200-250 grams cookies (preferably Petit Beurre, but any cookies will do the trick)
- 2 ounces sugar
- 4.5 tbsp unsweetened cocoa
- 4 oz unsalted butter (melted)
- 1 tsp vanilla extract
- 4-5 tbsp milk
- Sprinkles for dipping and coating the outside (or anything else you so desire)

Instructions

1. Crush the cookies – an easy way to do this is in a bag with a rolling pin. Leave some bigger pieces – these will make the balls nice and crunchy.
2. Add sugar, cacao, vanilla and melted butter and mix (best to do this by hand). Add milk as needed until you get a mix that is a bit sticky – this will enable the dips to cling to the balls.
3. Dip the balls in the sprinkles or other toppings for fun and flavor!

Hebrew Instructions: Label all the elements in Hebrew, and reinforce the Hebrew as you cook!

חומוס ישראלי | *Hummus Yisraeli* (Israeli Hummus)

Age Range: 5+

This recipe is adapted for participants without access to a food processor.

Ingredients:

- Canned chickpeas (1 15.5 oz can) - Drain and reserve liquid to use in recipe
- ¼ cup tahini
- 1 tablespoon lemon juice (or more to taste)
- Garlic powder
- Salt and Pepper to taste

Instructions

1. Mash chickpeas, 2 tablespoons reserved chickpea liquid, tahini, lemon juice, garlic powder, a bit of salt and pepper together in a bowl using a potato masher (or forks and spoons), adding more reserved liquid if desired, until hummus is desired consistency, 50 to 100 strokes.

Hebrew Instructions: Label all the elements in Hebrew, and reinforce the Hebrew as you cook!