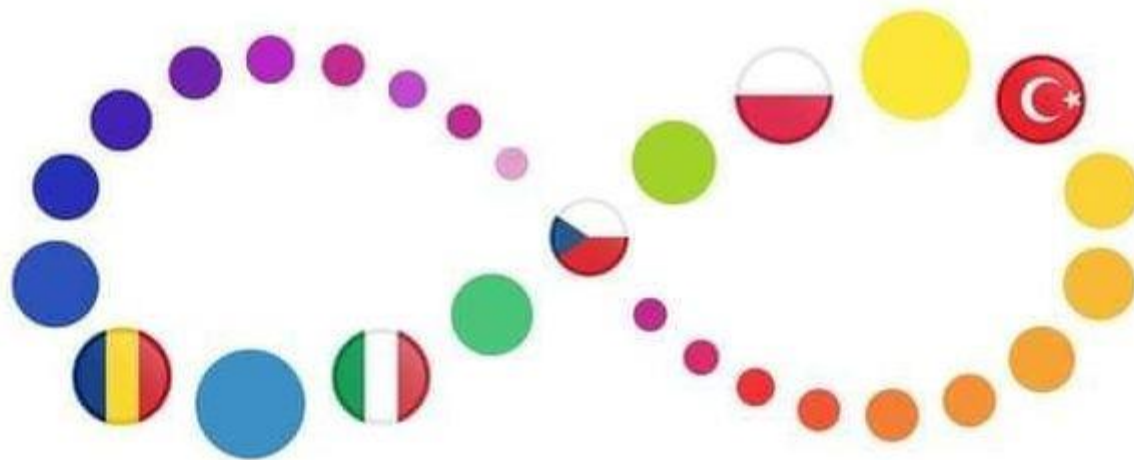
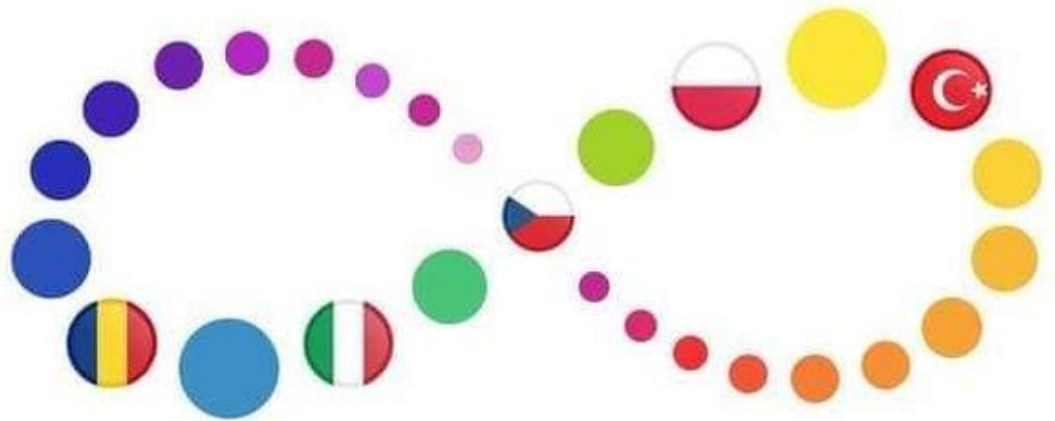


WHY IS IT NECESSARY FOR STUDENTS TO LEARN MATHS?



COLOURFUL NUMBERS

**We will further take a look on a
common daily situation where
Maths is needed.**



COLOURFUL NUMBERS

► Adjusting a recipe!

Finetti (chocolate) cake is a family favourite, although the recipe we have doesn't really suit the size of our baking trays !

We should be able to bake 4 sheets of cake once we mix all the quantities of the ingredients. If we divide the batter into 4 equal parts...SURPRISE! We won't be able to spread the sheets on the entire surface of the tray!

What can be done?

- ▶ Doubling the recipe quantities makes baking the 4 sheets possible, but they would be too thick!
- ▶ Solution: Using one and a half portion made everything go smooth!

Let`s see now ...

WHAT QUANTITIES WE NEED CONSIDERING THE ORIGINAL RECIPE:

THE SHEETS

- ▶ 7 egg whites are whisked with a cup of sugar
- ▶ We add in a tablespoon of instant coffee
- ▶ 200 g Finetti cream(chocolate)
- ▶ Then we put a cup of fine grinded walnuts
- ▶ And half a cup of white flour

We prepare 4 sheets of batter spread on the tray with the help of a table spoon, each of these being baked for about 10 minutes at 180° .

THE CREAM

- ▶ 7 yolks and 12 tablespoons of sugar
- ▶ 4 tablespoons of milk and vanilla extract

The composition is mixed and prepared on a pot of steaming boiling water until it gets creamy.

Once the cream has cooled, we mix a packet of butter and gradually add in one tablespoon of cream after the other until we have used all the amount.

