



Christmas

Activity

BOOK





Hi ! I'm Fernand !

In this booklet you'll find lots of games to enjoy while you're waiting for Santa Claus to arrive. There are mazes, drawings, colouring pages... and much more !

Have fun !

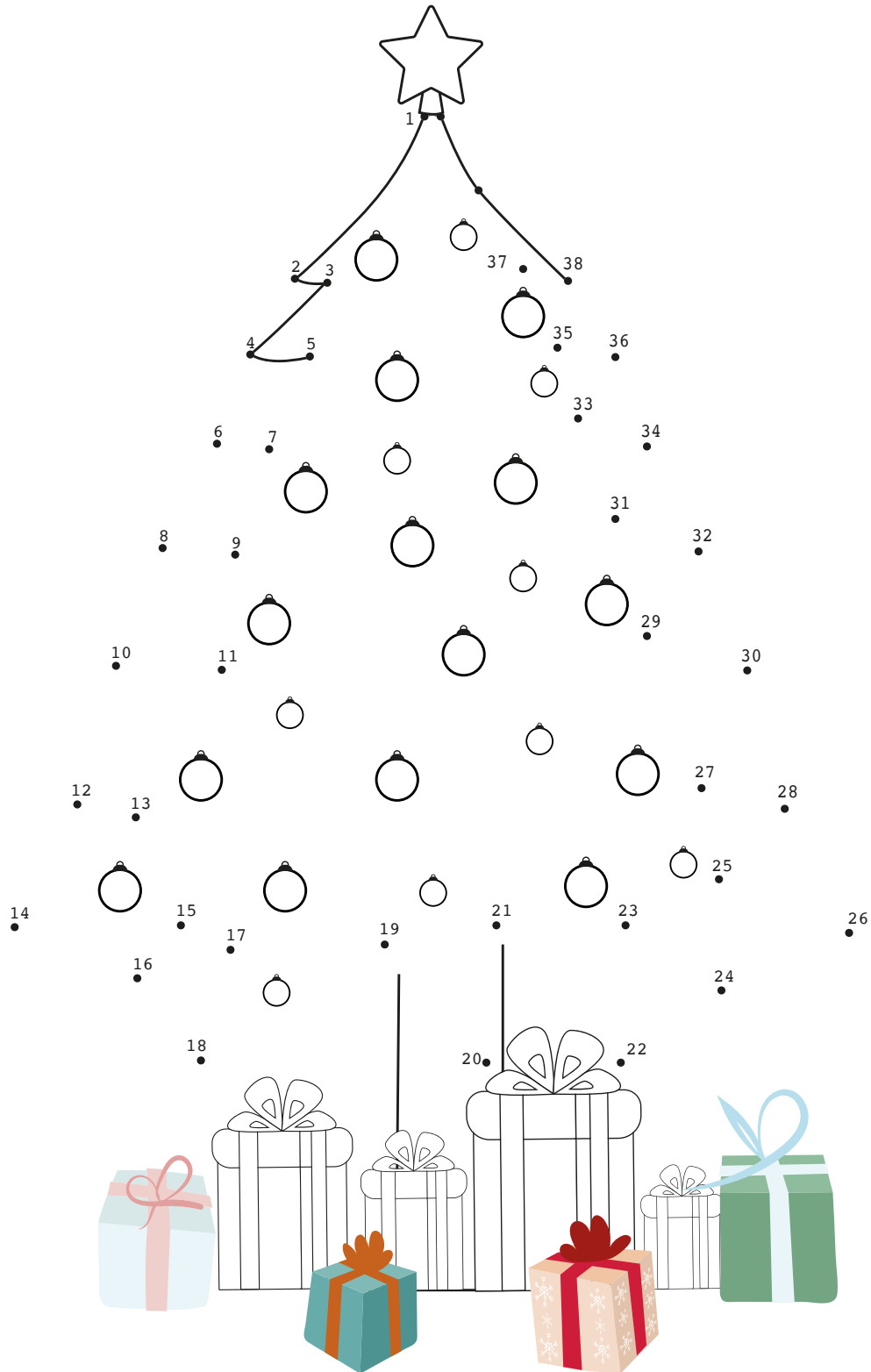
This booklet belongs to :



JOIN THE DOTS



Santa can only drop off the presents if your tree is ready! Join the dots to make it, following the order of the numbers.



SEVEN MISTAKES GAME

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Look closer at the snow globe... There are seven differences between these two drawings. Can you find them?



MAZE

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It's almost midnight, let's go and deliver the presents! Oops, you've lost your sack with all the toys inside... Your reindeer is waiting patiently. Guide Little Fernand towards him, following the right path



COLOURING

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Congratulations, you made it! You helped Little Fernand find his way back. Now it's time to relax! Make the most of the break to do some colouring

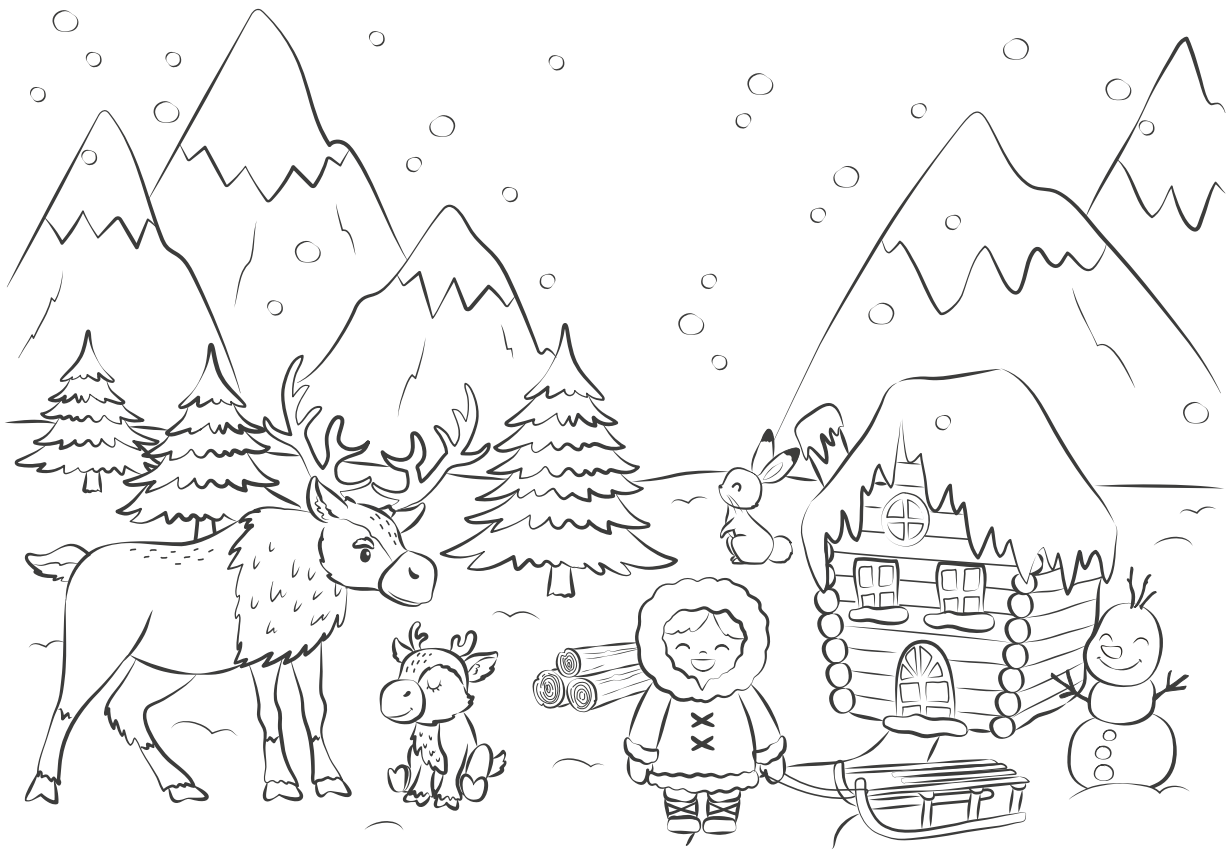


COLOURING

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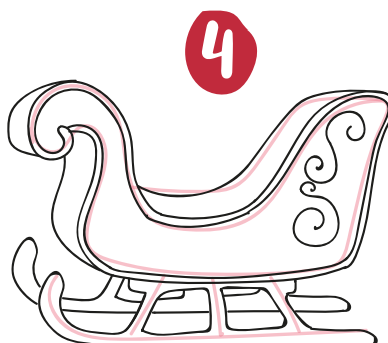
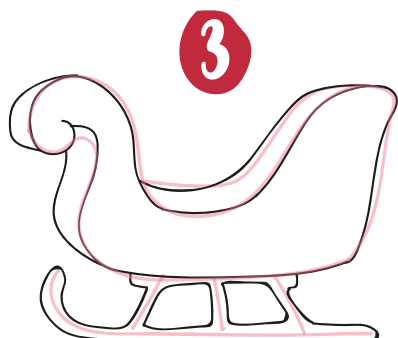
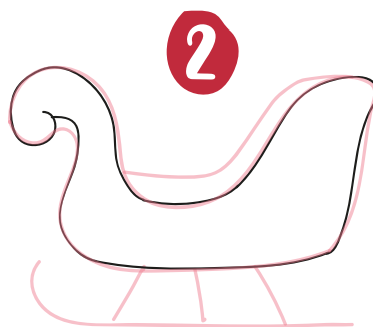
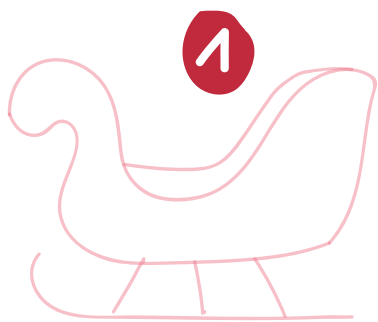


Off we go to Lapland to find Santa's house! Colour in this picture to brighten up the village.



LEARN TO DRAW

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IT'S YOUR TURN!

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1

2

3

4

LEARN TO DRAW

~

1



2



3



4



IT'S YOUR TURN!

~

1

2

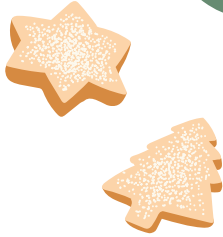
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RECIPES

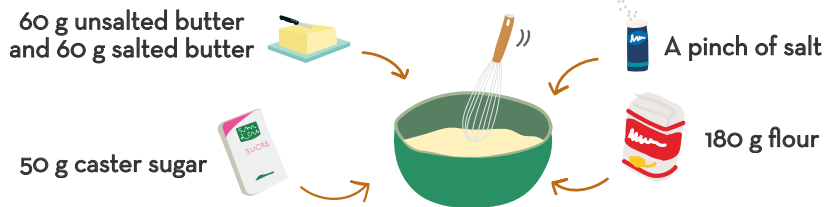


Are you in the mood ? Holidays are coming. There's a lot to do as BAKING... You need to try this lovely Christmas shortbread recipe. Get baking !

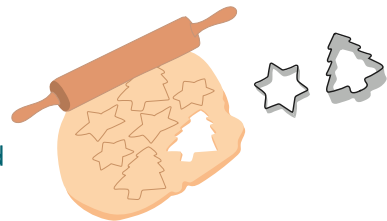


Christmas shortbread

- 1 Mix the sugar, salt and butter together. Then add the flour and knead until you get an even dough.



- 2 Roll the dough out on a worktop until it's just under 1 cm thick. Use biscuit cutters to cut out the pieces of shortbread and place them on a baking tray covered with greaseproof paper.



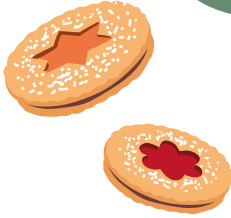
- 3 Bake, keeping an eye on the colouring to see when they're done.



RECIPES



Shortbread is always a good idea...but it's an even better one when filled with sweet marmelade or delicious chocolate spread!

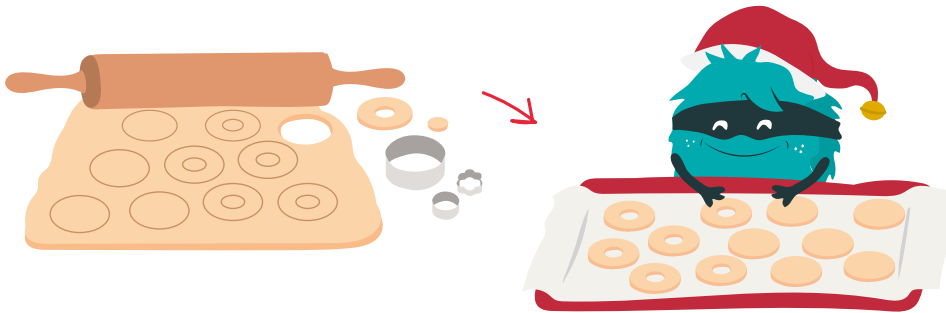


Marmelade Shortbreads

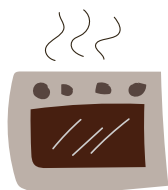
- 1 Mix the eggs, sugar and butter with a little milk. Once the preparation is smooth, incorporate the flour and the yeast.



- 2 Spread the dough on a floured surface. Cut out some circles with a cookie-cutter and make a shape with a smaller cookie-cutter in the center of half your cookies. Put all of your cookies on an oven tray covered with greaseproof paper.



- 3 Put the tray in the oven for 10 min. Once the cookies are cool, sprinkle the cut-out cookies with icing sugar and spread jam on the full cookies. Put the former on the latter and enjoy.



Gas mark 6 (180°)
Cook: 10 min



RECIPES



Pour un apéritif réussi, réalisez de délicieux muffins potiron comté qui feront l'unanimité auprès des invités !

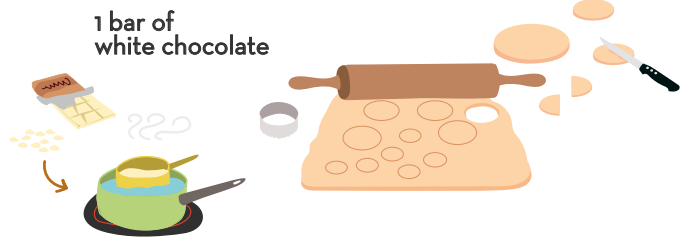


Polar bear shortbread biscuits

- 1** Mix all the ingredients to have your nice dough; then melt the white chocolate in a bain-marie.



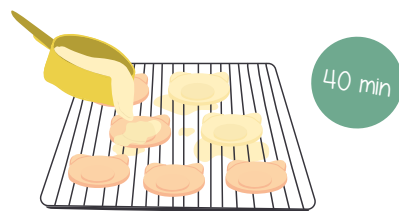
- 2** For each bear, cut a 6 cm diameter circle to make the head, then two 3 cm diameter little circles, one to make the mouth and one to be cut in half to make the ears.



- 3** Put together your bear head, welding all the elements with your fingers, then put them in the oven, 180° degrees for 20 minutes.



- 4** Let the shortbread biscuits cool down, then put the bear heads on the oven shelf to cover them entirely with white chocolate.

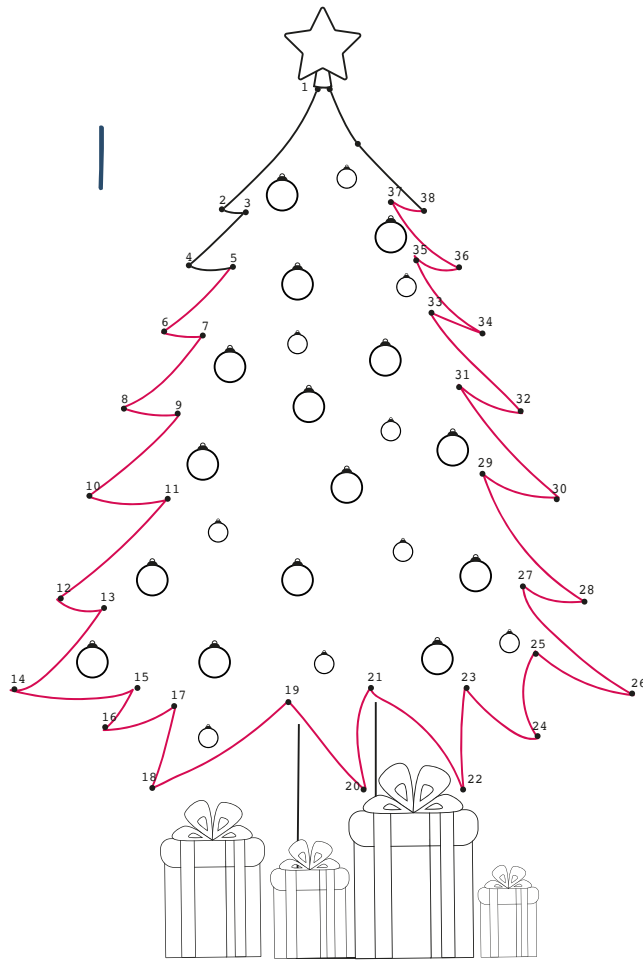


- 5** Give life to your little polar bears by adding a smarties® on the little circle to make the bear's nose, and two black chocolate chips on the top of the head to make the eyes. Let it cool and then enjoy !



SOLUTIONS

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2



3





PETIT
FERNAND!



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