

# WORLD BOX - 1955 - CANADA

## Theme – New Horizons

### Activity - Poutine

#### What you need

- Chips
- Gravy
- Cheese Curd (mozzarella or other)
- Bowl and Tongs

#### Join in the Jamboree

Poutine is a wonderful concoction of chips, gravy and cheese curds and is considered a quintessential Canadian dish.

This dish is simple to make – all you need is gravy, chips and white curd cheese.

The gravy can be made from granules or from scratch, but it should not be too thin. You could make your own chips or buy them from your local chippy. If you cannot find curd cheese you could substitute this with chunks of full-fat mozzarella. Don't skimp on the cheese, it should be in chunks (not grated), the objective is to have warm chunks of softened cheese.

To put the dish together:

1. Simply place the fries in a warm bowl.
2. Add a ladle of gravy, and toss the fries using tongs so they are coated in the gravy.
3. Add the cheese curds, season to taste and serve immediately.



#### Reflection:

It is widely accepted that poutine was invented in 1957 when a trucker asked Fernand Lachance to add cheese curds to his fries in Warwick, Que.

“Poutine” is Quebec slang for “a mess.”

What food dish could you invent ?

What other “mess” food dishes can you think of ?

#### Safety Notes:

**Food / Allergies:** Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

**Scissors / Sharp Objects:** Supervise young people appropriately when they're using knives. Store all sharp objects securely, out of the reach of young people.

