

Age: 0-2 Years (Baking)

To begin, let's clear off the bench.	<ul style="list-style-type: none"> • Ko tā tāua/tātou mahi tuatahi, he whakawātea i te pae/wāhi nei.
Your job is to do the sifting/stirring/mixing.	<ul style="list-style-type: none"> • Ko tāu mahi he tātari/kaurori/whakaranu. • Ko te tātari/kaurori/whakaranu te wāhi ki a koe.
We need to measure out.....2 cups of sugar/2 tablespoons of chocolate chips/1 teaspoon of baking powder.	<ul style="list-style-type: none"> • Me ine e tāua. . . kia 2 ngā kapu huka/kia rua ngā pune tēpu maramara tiakarete/kia kotahi te tīpune pēkana paura.
Add a pinch of salt/pepper.	<ul style="list-style-type: none"> • Hoatu he kini tote/pepa.
Pour in the milk.	<ul style="list-style-type: none"> • Riringihia atu te miraka.
Break in the eggs.	<ul style="list-style-type: none"> • Wāhia atu ngā hēki.
Break in the eggs one at a time.	<ul style="list-style-type: none"> • Me takitahi te wāwāhi atu i ngā hēki.
Sprinkle in the flour.	<ul style="list-style-type: none"> • Ruia atu te puehu parāoa.
Dip the fish into the flour then place in the frying pan.	<ul style="list-style-type: none"> • Toua atu ngā ika ki te puehu parāoa, ka hoatu ai ki te parai.
It's tricky sometimes, eh?	<ul style="list-style-type: none"> • Ka raru koe i ōna/ētahi wā, nē hā? • He uaua i ōna wā, ne hā?
How about you dice up the ...	<ul style="list-style-type: none"> • Ka raru koe i ōna/ētahi wā, nē hā? • He uaua i ōna wā, ne hā? • Ka pēhea mēnā ka kotikotia mai e koe ngā/te . . . • Māu e kotikoti mai ngā . . . • Māu e tapatapahi mai ngā . . .
Cut them up in to strips.	<ul style="list-style-type: none"> • Kārawarawatia (mai ngā . . .). • Me kārawarawa (ngā . . .).
You use the knife like this to smear on the icing.	<ul style="list-style-type: none"> • Me pēnei te whakamahi i te naihi hei pani i te pani reka. • Me pēnei te pani atu i te pani reka ki te naihi. • Me pēnei tō naihi ki te pani atu i te pani reka.
These carrots need to be grated. Would you like to do it?	<ul style="list-style-type: none"> • Me waruwaru ngā kāroti nei. Māu e mahi mai nē? • Kei te pīrangī waruwaru mai koe i ngā kāroti?
We use the beater to cream the butter and sugar.	<ul style="list-style-type: none"> • Ko te kōheri te taputapu hei kirīmi/kīnaki i te pata me te huka.

	<ul style="list-style-type: none"> • Whakamahia te kōheri hei kirīmi i te pata me te huka. • Kōheritia te pata me te huka.
The cream should be beaten until it has soft peaks on the top.	<ul style="list-style-type: none"> • Me kōheri te kirīmi kia māmā ngā tihi o runga.
We've overdone it (beating/cooking).	<ul style="list-style-type: none"> • I kaha rawa tā tāua kōheri (i te...). • I roa rawa tā tāua tunu (i te...).
Ladle some chicken stock into the pot.	<ul style="list-style-type: none"> • Kōutuhia atu he wai heihei ki te kōhua.