



# Chocolat

by Sue Burgess

As Easter (*Pâques*) falls at the beginning of April this year, I suppose we will all find a good excuse (should we need one) for eating chocolate. For the first time this year I saw what looked like 'English Style' Smarties Easter eggs in a supermarket in Pompaire. Chocolate eggs in dark blue Smarties cartons!

392,000 *tonnes de chocolat* were consumed by the French in 2012 against 403,000 *tonnes* in 2010 or about 7 kg per person. In 2008, 33,700 *tonnes* were sold for the Christmas period.

*Le chocolat* can refer to the confectionary product or to hot chocolate (*le chocolat chaud*). The word *chocolat* can also be used as an adjective meaning chocolate coloured. The adjective does not change its form for feminine or plural nouns. *Les fleurs chocolat sont assez rares* (chocolate coloured flowers are quite rare).

*Une barre de chocolat* is a block of chocolate. *Un carré* is a piece of chocolate. Chocolate spread is *le chocolat à tartiner*.



Wikipedia.com/Luc Viatour

If you don't like croissants for breakfast you could try *un pain au chocolat* or a *chocolatine* as they are known in Niort and in some parts of the Vendée.

There are different types of chocolate. Generally speaking the French prefer *le chocolat noir* (plain chocolate). But there is also milk chocolate (*le chocolat au lait*) and white chocolate (*le chocolat blanc*).

April begins with April Fool's Day (*Poisson d'Avril*) and so the tradition is to give or eat chocolate fish. Little chocolate fish are called *friture*.

On Easter Sunday children find the Easter chocolates hidden in the garden. The chocolates have been dropped by the Church bells (*les cloches*) as they fly back from Rome where they have been since Good Friday for a blessing.

Traditionally in France, Easter chocolates are eggs (*oeufs*), hens (*poules*) and bells (*cloches*). Easter rabbits (*lapins*) are now becoming more popular as are other shapes.



## Vocabulary / Vocabulaire:

Le chocolat amer .....	bitter chocolate
Le chocolat au riz soufflé .....	crispy rice chocolate
Le chocolat aux noisettes .....	hazelnut chocolate
Le chocolat en poudre .....	chocolate powder
Le chocolat noir de dégustation .....	dark gourmet chocolate
Les éclats de chocolat .....	chocolate chips, chocolate slivers
être chocolat .....	be had
Le fondant au chocolat .....	chocolate fondant
Le gâteau au chocolat .....	chocolate cake
La mousse au chocolat .....	chocolate mousse

 Sue Burgess  
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