This half term we will have a special focus on **Italian:** [](https://en.wikipedia.org/wiki/File:Flag_of_Italy.svg)

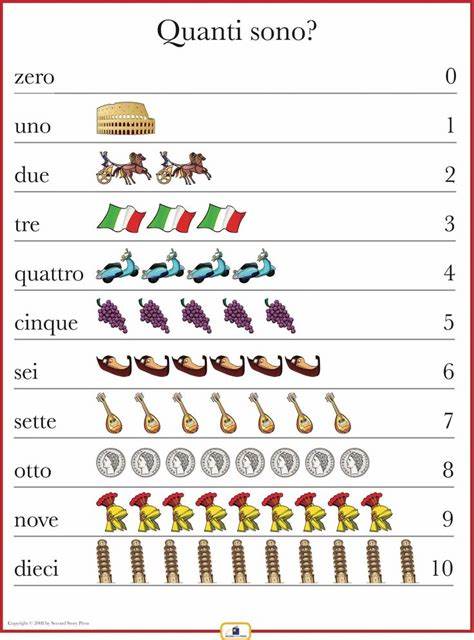
Italian is spoken by 57.7 million people in Italy with a total worldwide 64 million speakers in 29 countries. Italian is the national, or de facto national, language of Italy, San Marino, Vatican City, Switzerland, and some areas of Slovenia and Croatia.

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| [Image result for map of italy](https://www.google.co.uk/imgres?imgurl=https://res.cloudinary.com/fen-learning/image/upload/c_limit,w_503,h_631/infopls_images/images/mitaly.gif&imgrefurl=https://www.infoplease.com/atlas/italy&docid=Y0zxjXwbprJJaM&tbnid=i67fcHht9uXbVM:&vet=10ahUKEwinspCtxeLdAhXlCcAKHUn9D44QMwieASgVMBU..i&w=503&h=629&bih=853&biw=1280&q=map%20of%20italy&ved=0ahUKEwinspCtxeLdAhXlCcAKHUn9D44QMwieASgVMBU&iact=mrc&uact=8) | **Learn Italian:**   * *Welcome:* *Benvenuti* * *Hello: Ciao* * *Goodbye: Arrivederci* * *Please: Per favore* * *Thank you: Grazie* |

Here is a link to one of our favourite nursery rhymes, in English and in Italian, ’Twinkle Twinkle, Little Star’; ‘Brilla brilla una stellina’: [Brilla Brilla la Stellina - Canzoni per bambini di Coccole Sonore - Bing video](https://www.bing.com/videos/search?q=Brilla+brilla+una+stellina%e2%80%99&&view=detail&mid=47142EA8BBF40E87C47347142EA8BBF40E87C473&&FORM=VRDGAR&ru=%2Fvideos%2Fsearch%3Fq%3DBrilla%2Bbrilla%2Buna%2Bstellina%25e2%2580%2599%26FORM%3DHDRSC3)

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| English version: | Italian: | Literal translation: |
| Twinkle Twinkle little star,  How I wonder what you are.  Up above the world so high,  Like a diamond in the sky.  Twinkle Twinkle little star,  How I wonder what you are. | Brilla brilla una stellina Su nel cielo piccolina. Brilla brilla sopra noi, Mi domando tu chi sei. Brilla brilla la stellina, Ora tu sei più vicina. | Twinkle, twinkle, little star So small up in the sky You shine, shine above us How I wonder what you are Twinkle, twinkle, little star Now you are much closer. |

**Counting:**



**Carnevale!**

Carnevale is the last celebration before Lent begins on Ash Wednesday. Towns have their own ‘Carnevale’ parades. Every village celebrates, and families cook up ‘frittelle’, ‘chiacchiere’, ‘castagnole’, to honour a century long tradition of dancing, masquerading and feasting. Children dress up in their favourite costumes and throw confetti at each other.

Thursday 8th February 2024: Giovedi Grasso (Fat Thursday)

Sunday 11th February 2024: Domenica di Carnevale (Carnival Sunday)

Tuesday 13th February 2024: Martedi Grasso (Fat Tuesday / Mardi Gras / Shrove Tuesday)

Stefania, one of our Governors, has very kindly provided us with a recipe for the traditional Italian dessert called Castagnole which is traditionally eaten during Carnevale,

**INGREDIENTS**

160 g flour

250 g Greek yogurt

1 egg

2 tablespoons orange liqueur (or limoncello)

grated orange zest to taste (or lemon)

2 teaspoons baking powder

60 g sugar

150 g of granulated sugar to cover the “castagnole”

1 l sunflower oil to fry

**PROCEDURE**

Prepare the dough for the “castagnole”.

Pour the egg, the Greek yoghurt, the sugar, the liqueur, the orange zest into the bowl, add the sifted flour with the baking powder and work until you obtain a homogeneous mixture.

Bring the oil to temperature, which must be deep, drop the dough into the hot oil with the help of two teaspoons, bring to the boil, drain well and dip the “castagnole” in the sugar.

You can also fill these tasty treats with custard



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cream or chocolate ganache.

It would be lovely to share Italian recipes you may make at home. If you have an Italian recipe that you would like to share please email it to the school office and we will put it on our twitter page.