

# International Day

## Elmgrove School International Day

This Spring Term, Elmgrove School proudly held its annual *International Day*, a special event designed to celebrate the wonderful diversity within our school community. Children came to school dressed in clothing that represented their cultural heritage, creating a vibrant and inclusive atmosphere. Each year, International Day will focus on a different culture, and this year we celebrated *Romania*. Throughout the day, children explored various aspects of Romanian culture. They made Romanian flags, learned about traditional costumes, and took part in assemblies centred around Romanian heritage. Stories were performed in both Romanian and English, allowing all students to enjoy and connect with the tales. The children also enthusiastically joined in with traditional Romanian songs and dances. We were especially delighted to welcome parents into school to share stories from their own cultures with the children. Families also contributed favourite recipes, which were compiled into the *Elmgrove Cookery Book*. This book has been shared online so children can enjoy cooking and tasting dishes from around the world at home.

A heartfelt *thank you* to everyone who helped make International Day such a memorable and meaningful event. We look forward to continuing this tradition in the years to come!





## Instructions

Gloria (166)

# How to make a

Cozonac cu Nucă (Romanian Spongecake with Walnuts)

## Ingredients

### Ingredients for two cakes:

1 kg flour; 250 g sugar; 250 g butter and a drop of vegetable oil (a tablespoon to be exact); 4 egg yolks; vanilla sugar; peel of lemon; salt; rum essence; 0.5 l milk; 35 g raw yeast; 300 g walnuts

## Equipment



## Method

- First put the yeast in a cup of milk along with a teaspoon of sugar.
- Mix the walnuts with sugar (one part sugar to three parts walnuts) and a teaspoon of cocoa (this is an aesthetic addition, the walnut darkens in color and the cake looks better in the cut).
- Sift the flour. If you don't sift it, it will not take up air and will not rise as much as it should. And when it comes to rising, don't be fooled into putting in too much yeast because you will taste it in the cake and you won't like it.
- Mix the flour with four egg yolks (there is more in the pictures because I use ingredients for three cakes), a sachet of vanilla sugar, a few drops of rum essence, grated peel of a lemon, yeast and a pinch of salt.
- Meanwhile, heat the milk slightly (do not boil) and dissolve the sugar and butter in it. If you heat the milk too much it can kill the yeast and the cake won't rise.
- Allow the milk to cool slightly and then knead with flour.
- Knead thoroughly for a little more than half an hour by hand (we can't let the machines get involved in our rituals, can we?). The mixture should be soft, slightly elastic, and full of love and good cheer. And the aches you'll feel in your fingers are not superfluous either, that's how the story of this spongecake has to be written.
- After kneading, leave the mixture to rise for an hour under a clean towel.
- Then spread it thicker than half a finger (lying down, not standing) on a sheet and put on top the filling. Twist the cake and place it in the baking pan.
- Leave to rise covered for another half hour then put in the oven. The heat must be enough to slowly cook the cake, to penetrate well, so it rises steadily rather than swells suddenly. It bakes in three quarters of an hour.
- Remove from the oven and sprinkle with water.
- Cover immediately with a towel, let it absorb the steam to soften the top (which is very hard if you brushed the cake with beaten egg before putting it in the oven). Leave it covered until it cools down so that the cold air doesn't get to it all of a sudden as it could collapse.
- If you put in a lot of walnuts, they will form a tunnel at the top and it will not be as good looking after you cut it. But this is a good shortcoming, especially if you like nuts. And after all, you can't have it all.