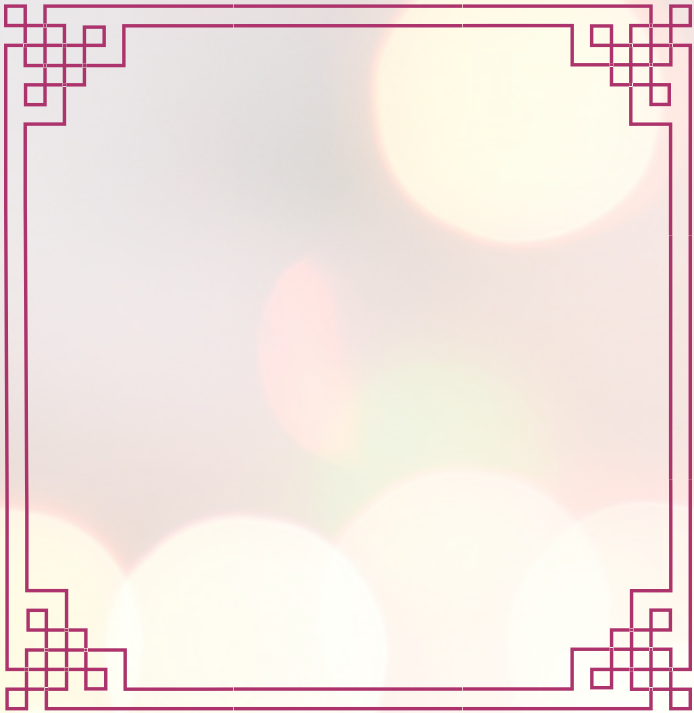


# *Christmas in the Philippines*

Draw a picture of someone from this country celebrating Christmas.



One Interesting Tradition

An octagonal writing area with a brown border. It contains ten horizontal lines for writing.

Draw a picture of this country.



Draw a picture of the food you made from this country.



# Recipe

## Leche Flan

### Ingredients

- 2 cups sugar
- 12 large egg yolks
- 2 cups evaporated milk
- 2 cups sweetened condensed milk
- Pinch of salt
- 1 tablespoon lemon zest

1. In a heavy thick-bottomed pan, melt the sugar over medium heat until it liquefies and turns an amber color, about 10 minutes depending on the power of your stove. There is no need to stir the sugar, but swirling the pan occasionally helps make a smoother and crystal-free syrup.
2. Once the syrup acquires the color of amber, quickly remove it from the heat and pour it into the ramekin (or ramekins) to cover the bottom. Caramelized sugar hardens as it cools, and you need to work fast to transfer the syrup to the ramekins before it hardens in the pan.
3. Roll out the dough by dividing it into 8 separate pieces and rolling each piece into a ball. On a lightly floured surface, use a floured rolling pin to roll out each ball into an 8 to 10-inch circle.
4. Start heating water in a steaming pot.
5. In a mixing bowl, lightly stir the eggs yolks.
6. Pour in the evaporated milk and sweetened condensed milk.
7. Add the salt and lemon zest. Stir until the mixture is evenly blended. Stir, do not beat nor mix too hard, to avoid forming air bubbles in the mixture.
8. Pour the egg yolk-milk mixture into the ramekin (or ramekins).
9. Steam over simmering water while covered for 40 minutes. This will ensure that the steam is kept in and evenly cooks the flan. To test doneness, gently shake the pot or ramekins; the centers of the custard should jiggle slightly, but should be set and firm to the touch. You can also insert the tip of a knife or cake tester into the custard near the center; if the flan is still liquid, it needs more time in the steamer.
10. Remove the ramekin (or ramekins) from the heat. Cool the leche flan then chill for at least 2 hours or overnight. Use a butter knife to loosen the sides of the flan then invert onto a serving plate or individual dessert plates. Optional: Serve with a fun sugar spun topping.

### Variation

- Another option, aside from the individual ramekins, is to use a 10-inch round baking dish to make this flan in the oven. Just make sure that your "steamer" is big enough to fit this round baking dish. Using a 9-x13-inch baking pan with enough hot water to cut halfway up the sides, will do just fine. Bake at 350 F for 40 minutes and proceed with the remaining steps.
- For alternate flavors, change out the lemon zest for an equal amount of orange zest, cinnamon, vanilla bean paste, or coffee.
- For a smoother consistency, strain the mixture after you add the eggs and milk. Then add the salt and lemon zest and combine.



# Activity or Craft

Materials:

## Make a Parol

- Bamboo skewers
- Rubber bands
- Tissue paper
- Scissors
- Glue
- String
- Streamers (optional)



For these instructions, please visit <https://goplaceswithkids.com/philippine-christmas-parole-craft/>

Instructions for the parol craft:

1. Start off by using scissors to cut the sharp ends off of the bamboo skewers.
2. Next, use rubber bands to connect the ends of the bamboo sticks one at a time to form a star. The trick here is to make sure that the bamboo skewers are intertwined, not just placed on top of each other. When you're finished, each stick should be over one stick and under another one.
3. Tie a string at the tip of one of the points to hang the parol once it's completed. You can also wait until the end and glue the string to the completed star (like I did for the green star in the tutorial below), but it is more secure if you attach it in the beginning.
4. Cut out a piece of tissue paper slightly larger than your bamboo star.
5. Draw a thin line of glue along all of the skewers. Place the piece of tissue on top and press gently along the sticks to adhere the star to the tissue. Wait for the glue to dry.
6. Once dry, cut the tissue so that it's just slightly larger than the star. Also cut a line directly into the tissue at the 'V' of each point so that you can easily fold the tissue.
7. Apply a line of glue along the bamboo skewers and fold the tissue paper over so that the bamboo sticks are contained in the tissue paper. Now you can either leave your parol like this, or if you want to add another color to the middle continue on with the steps below.
8. Carefully cut a section out of the middle of the star, following the shape of the sticks. Leave a small border. Once again, cut a line into each of the 'V's for easy folding.
9. Place a line of glue along the wooden sticks in the middle and fold the tissue over the sticks, pressing down to secure them.
10. Cut a piece of tissue just larger than the middle section in the color of your choice. Place a line of glue around the middle sticks on the back and press the tissue down.
11. Let it dry, then trim the edges as close as possible to the sticks. Glue the remaining edges down along the sticks.
12. If you would like to add streamers, cut four equal-sized strips. Take two, scrunch the tops together, and glue them to a point of the star on the back. Do the same with the other bottom point. Glue the string on the top point if you didn't attach it at the beginning. Use glue liberally and wait for it to be completely dry before hanging the parol up.