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The history of the French croissant.

Marie Antoinette! Do you know Marie Antoinette, the wife of Louis XVI King of France?

Marie-Antoinette was Queen of France and Navarre from 1774 to 1791 and then Queen of the French from 1791 to 1792 (of course Louis XVI was the king during this period).

Marie-Antoinette, accused of cooperation with the enemy and high treason, was put to death on 16 October 1793.

If you wish, you can listen to [a podcast of Europe 1](#) dedicated to Marie-Antoinette.

October 18, 1793: Marie Antoinette was guillotined. The verb "guillotine" means to cut off, "cut off" her head with a guillotine. The guillotine was an instrument used in France to cut off the heads of those condemned to death!

Do you know the origin of the croissant in France?

What is the relationship between the croissant and Marie Antoinette?

Did you know that the croissant was introduced in France in 1793 thanks to Marie-Antoinette and yes, following the defeat of the Turks who tried to lay siege to the city of Vienna in Austria!



Thank you very much Marie-Antoinette ! Because the croissant is my favourite pastry! And you, what is your favourite pastry?

PRONUNCIATION OF 7 FRENCH PASTRIES

Today we learn to pronounce the names of 7 French pastries.

If you have not yet subscribed to my youtube channel, I invite you to do so now and you will be able to receive the next videos by notification.

You can find the transcription of the video [here](#), along with a link to [my Instagram page](#). This will help you learn how to pronounce Instagram very easily.

MINI SURVEY

The French would consume 68 pastries per person per year!

Here is the list of the 7 viennoiseries:



1 - LE BEIGNET

The “beignet” is really good but it's an explosive cocktail! Salt, sugar, and fat! These 3 ingredients are combined in this delicious Viennese pastry. There are different varieties of doughnuts, plain or filled with cream or jam!

Moreover, the doughnut is fried, that is to say it is cooked in oil! So I'm sure I won't overdo it!



2 - THE CHOUQUETTES

In general, I often buy 100 g of chouquettes at the bakery!

"Hello! I'd like 100 grams of chouquettes please! "



The chouquette is a puff pastry made from choux pastry and sugar. A chouquette in the palm of your hand, it sure doesn't weigh much! In fact, if its weight is very light, it is still very high in calories! But from time to time, you can have a little treat! Oh the greedy one !! Yes, I'm very greedy, you've probably noticed! I also like French cheese! By the way, on this subject, I've already devoted an article and a video that might be of interest to you: [The 10 favorite cheeses of the French!](#)

Do you know this pastry and have you ever tasted it ?



3 - LE CHAUSSON AUX POMMES

4 syllables in the sentence :

1. *chau* [ʃo]
2. *sson* [sɔ̃] nasal vowel
3. *aux* [o]
4. *pommes* [pɔm]



CHAUSSON AUX POMMES

[o] [ɔ̃] [o] [ɔ]
chau-sson-aux-pommes



lips very rounded and
projected forward

5 syllables:

1. Le [lə]
2. chau [ʃo]
3. sson [sɔ̃] nasal vowel
4. aux [o]
5. pommes [pɔm]



4 - LA BRIOCHE



La brioche is a leavened pastry that contains butter, flour and eggs. The brioche is said to have originated in Normandy in the 16th century.

In France there are several types of brioches:

For example, in the south of France, we are used to eat the "tarte à la tropéziennne" which is a brioche flavoured with orange blossom water and filled with butter cream and custard.

There is also the brioche with sugar from Provence with its small sugar crystals on top. "La gâche" is a traditional brioche in Normandy and Vendée, in the shape of bread .

Do you know other types of French buns?

PRONUNCIATION

So, to help you pronounce the word "brioche", you will insert a vowel between the [b] and the [r]. The sound vowel [ə] of je [ʒə] = 'I' in english, but very slightly!

B(e)-ri-oche

Try this technique and you'll tell me if it works for you in the comments!



5 - LE PAIN AUX RAISINS



What ingredients do you find in “**le pain aux raisins**”?

Peeled and slivered almonds, butter, custard, water, flour, milk, baker's yeast, ground hazelnuts, eggs, raisins, and sugar!

*In fact, it is also given other names such as: **l'escargot** (snail), **la brioche aux raisins** (raisin brioche) in the South of France, **la couque Suisse** (Swiss couque) in Belgium, etc.*

PRONUNCIATION

Pain aux raisins

1. pain [pɛ̃]
2. aux [o]
3. rai [ʁɛ]
4. sins [zɛ̃]

Here we have 5 sound vowels !

The letter [o] is made with very rounded lips, and projected forward.

The other vowels are vowels made with stretched lips. See the pics below.



pain aux raisins

<p>[ɛ̃] ain-in pain / raisins</p> <p>[ɛ] ai raisin</p>	<p>[o] o aux</p>
	
<p>stretched lips</p>	<p>lips very rounded and projected forward</p>

6 - LE PAIN AU CHOCOLAT



Then we have the pain au chocolat!

You may know it by other names, such as chocolatine or croissant au chocolat!

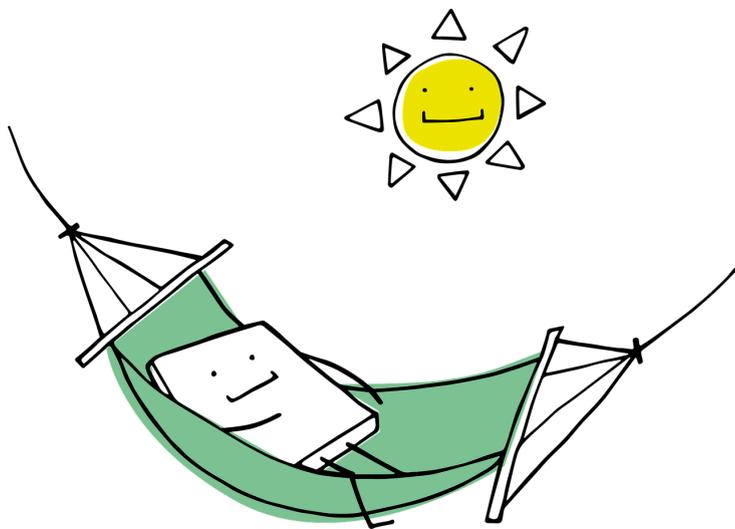


You'll find about the same ingredients as in most pastries: butter, water, yeast, salt and sugar, flour and a chocolate bar.

It is simply a pastry made with puff pastry dough, it is exactly the same dough that is used to make the croissant. Rectangular in shape, it is rolled on one or two bars of chocolate.

5 syllables :

1. pain [ɛ̃]
2. au [o]
3. cho [o]
4. co [o]
5. lat [la]



RELAX!



Relax to say all those words! It's important to release all tension and slow down your speech rate.

If you follow this advice, you'll find that by slowing down significantly and being in a really relaxed and laid-back position, you'll be able to pronounce most English words and phrases more easily.

In fact, if you are used to speaking quickly in your native language, you are likely to reproduce the same thing when speaking French, and your interlocutor may not understand you and will ask you to repeat! !



7 - LE CROISSANT

*Finally, the last pastry (on the list) is the one that is the favourite of the French...**coude à coude** "elbow to elbow with the pain au chocolat, that is to say, very close, almost ex aequo (in equal position).*

It is the croissant!

Now you know its history and the origin of its arrival in France!



The butter croissant is made from puff pastry and its particularity is that it contains yeast and an astronomical quantity of butter! That is to say that it really contains a lot of it (in this sentence, the pronoun "en" replaces "du beurre")!!

Have you found a place in Paris or elsewhere where they make excellent croissants ???

Tell me that in the comments and if you can give me an address, well I'm ready to buy them ! (in this sentence; "les" replaces "les croissants")

THE QUIZ

And now, to finish, I suggest you do or redo a little quiz to help you learn how to pronounce the names of these 7 pastries correctly! It's up to you to guess the name of the pastries right after seeing their picture.

Let's go! You can do or redo a [this quiz](#). Have a nice day!

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