

# CAST

## Chinese New Year Activities

### 1) Draw a Picture

*Nian was a terrifying sight to behold. He was half dragon, half unicorn with scaly skin, large wings and razor-sharp teeth and claws. In the middle of his head was a long horn which he used to spear his prey.*

Using the description above draw a picture of what you think the monster, Nian, looked like.



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## 2) Make Your Own Chinese New Year Banner

You will need red paper or card  
Yellow or gold paint  
Paintbrush

Copy the Chinese symbols below and learn how to write Happy New Year in Chinese.

新年快樂 Happy New year!

Xin nian kuai le

2021 is The Year of the Ox - try copying the symbol for Ox below

A large, bold Chinese character '牛' (niú) representing the Ox. The character is written in a traditional, slightly stylized font with a thick vertical stroke and a horizontal base.

Ox (niú)
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### 3) Cook a Chinese snack -Po Po's Spring Roll recipe.

Spring rolls are a popular snack eaten at Chinese New Year. They're called spring rolls because they are eaten at the Spring festival. Remember knives and graters are sharp so make sure you ask an adult to help you make your spring rolls using Chiaolin's Grandmother's special recipe. Don't forget to wash your hands before you start!

#### Ingredients

- 1 tbsp groundnut oil
- 2 garlic cloves, finely chopped
- One inch of fresh ginger, grated
- 1 red chilli, deseeded and finely chopped
- 300g bag mixed vegetables such as grated carrot, cabbage, spring onions, beansprouts and peppers.
- 1 tbsp soy sauce
- 1 tbsp rice wine vinegar
- 16 spring roll wrappers  
(you can also use filo pastry cut into rectangles approx 15cm x 12cm)
- 50g salted butter, melted
- Sweet chilli sauce to serve

#### Method

- 1) Preheat the oven to 200 degrees C or gas mark 6.
- 2) Heat the wok over a high heat and add the oil, garlic, ginger and chilli, then stir-fry for 30 seconds. Add the vegetables, soy sauce and vinegar and cook for 1 minute. Spoon the mixture into a sieve over a bowl and leave to cool.
- 3) Place a spoonful of the veg mix at one end of the spring roll wrapper or pastry, in the centre. Roll the wrapper/pastry around the mixture until halfway along then fold each side of unfilled pastry into the centre. Continue rolling into a cylinder and brush with butter to seal. Repeat with the remaining mixture and wrappers.
- 4) Bake for 15-20 minutes until crisp and golden. Serve hot with sweet chili sauce.