RECIPE: RATATOUILLE, a vegetable stew

1. Watch the video

2. Order the preparation of the recipe in the order Jamie Oliver mentions, writing from 1 to 12 in the box.

Add a little dash of wine and afterwards the tomatoes

Cry

Pour olive oil in a pan and hi tit

Peel the onion and chop it

Chop the peppers

Stir the veggies from time to time till they are cooked

Dice the aubergine and the courgette

Season your food with salt, pepper and a little bit of brown sugar

Peel the tomato and chop it

Add all the vegies in the pan, except the tomato.

Add the paprika to flavour it



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3. Match the vocabulary or expressions to their meaning o definition.

Eggplant	1. To improve the flavour of food with salt/perpper/herbs ...
Veggies	2. Something will be very easy or quick to do
Lovely jubbly	3. American word for aubergine
To chop	4. Cut into little cubes
To sauté	5. Remove the skin
Bob's your uncle	6. American word for courgette
Pukka	7. Short word for veggetables
To peel	8. To cook food in oil/fat until it is brown.
Peeler	9. Cut into pieces
To dice	10. Put in an additional ingredient
To season	11. Informal English way to say excellent or good quality
Zucchini	12. Informal English expression to show approval or delight (Jamies' original)
To add	13. A device for removing the skin from fruit and veggetables

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