

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





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

Eggplant

Veggies

Lovely jubbly

To chop

To sauté

Bob's your uncle

Pukka

To peel

Peeler

To dice

To season

Zucchini

To add

1. To improve the flavour of food with salt/pepper/herbs ...

2. Something will be very easy or quick to do

3. American word for aubergine

4. Cut into little cubes

5. Remove the skin

6. American word for courgette

7. Short word for vegetables

8. To cook food in oil/fat until it is brown.

9. Cut into pieces

10. Put in an additional ingredient

11. Informal English way to say excellent or good quality

12. Informal English expression to show approval or delight (Jamies' original)

13. A device for removing the skin from fruit and vegetables