9 9 **Reorder the recipe for cheesy grilled mushrooms. Then listen and check.**

Method

a ☐ Blend together the mushroom stems, bread, herbs, garlic, salt and pepper.

b ☐ Brush the top of the mushroom with olive oil and butter and grill for 4 minutes.

c ☐ Remove from the grill, stuff with the blended mixture and grated cheese.

d ☐ Return to the grill and cook for an additional 4 minutes.

e ☐ Serve on a bed of fresh rocket with a vinaigrette dressing.

f ☐ Wash four large flat mushrooms, cut off the stems and chop them finely.

10 **Write a list of the ingredients you need to make the recipe.**

Ingredients

_____ _____

_____ _____

_____ _____

_____ _____

11 **Look at the ingredients of this typical British rhubarb crumble and cream recipe and complete the preparation method with the right ones.**

Ingredients

For the crumble mixture
- 250 g cold unsalted butter, cut into small chunks
- 400 g plain flour
- 200 g golden caster sugar
- a pinch of salt

For the filling
- 700 g rhubarb, chopped into 2.5 cm pieces
- 2 tbsp golden caster sugar, plus extra to sprinkle
- ½ lemon, juice only
- 1 knob of unsalted butter

Preparation method

Preheat the oven to 180°C/gas mark 4. Place all the ingredients for the crumble mixture in a large bowl. Rub the butter into the (1) *flour*, sugar and (2) _____. Put the rhubarb into a buttered earthenware dish. Sprinkle with the sugar, pour over the (3) _____ juice and distribute the flakes of butter over the fruit. Cover the fruit with the (4) _____ mixture, sprinkle over a little extra golden (5) _____. Place into the oven and bake for 35-40 minutes, or until golden on top.

12 **Write the recipe of a typical dish from your country. Use the vocabulary from this unit and the recipes in exercises 8, 9 and 11 to help you.**

13 **Work in pairs and take turns to dictate your recipe to your partner. Do not tell him/her what your recipe is, but see if he/she can guess from the ingredients and the method.**

The preparation time is about...	The ingredients are...
The cooking time is...	The method is...

LIVEWORKSHEETS