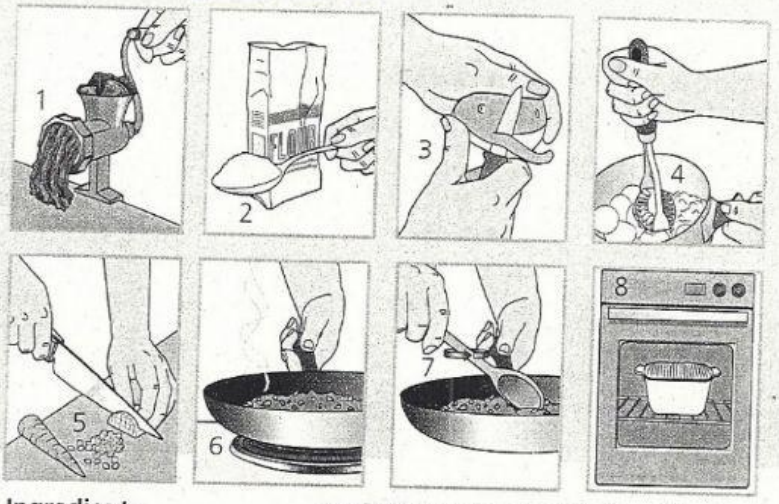
Recipe for *Cottage Pie*



Ingredients

300 g **minced**[1] beef
300 g potatoes
1 large onion
1 carrot
2–3 chopped tomatoes
300 ml beef **stock**
1 tablespoon of **flour**[2]
butter, salt, and pepper

Peel[3] the potatoes and **boil** until just cooked. Then **mash**[4] them with butter. **Chop**[5] the onion and carrot. **Fry**[6] the meat and vegetables quickly, then **stir**[7] in the flour and cook for one minute. **Add** the stock, tomatoes, salt and pepper, and let it all cook slowly for 20 minutes. Then put it in a large **dish**, cover with the mashed potato and some butter, and **bake** in a hot **oven**[8] for 30 minutes.

Glossary

recipe a set of instructions for cooking sth.

ingredients the food items you need to have to make sth to eat.

stock water with added flavour of meat, fish, or vegetables.

boil sth cook sth in water, usually in a **saucepan**.



fry sth cook sth in oil, usually in a **frying pan**.



add sth put sth together with sth else.

dish a container for serving food at the table (it is larger than a plate).

bake sth cook sth in the oven without oil or fat (with oil or fat = **roast**).

5 Which word is being defined?

► Use a special machine to cut meat into very small pieces mince
1 Remove the skin _____
2 Cut into many pieces _____
3 Put something with another thing _____
4 Press and mix until soft and smooth _____ e.g. mashed potato
5 Cook in water _____
6 Cook in oil _____
7 Cook in the oven without oil or fat _____
8 Cook in the oven with oil or fat _____

6 Complete the words in each sentence.

► Boil the carrots in that saucepan.
1 I've got a good r_____ for spaghetti Bolognese, so we just need to buy the i_____.
2 A_____ the meat to the vegetables and fry it for about 10 minutes.
3 The frying p_____ is fine, but I need a larger d_____ to serve the meat on.
4 You have to b_____ the cake in the o_____ for about 40 minutes.
5 If you add some f_____, it will make the sauce thicker.
6 Add the s_____, then s_____ the rice continuously while it cooks.

LIVEWORKSHEETS