Basic actions - pastry chef

Wpisz brakujące słowa rozpoczynające się od podanej litery i oznaczające to samo, co wyróżnione na czerwono wyrażenia:

1. A cup is the same as eight fluid ounces. e_____
2. Add a very small unit that is about 1/100 teaspoon of vanilla to the mixture. d_____
3. I can pick up a unit that is about half a dash with my thumb and forefinger. p_____
4. Always follow the instructions for making food very closely. r_____

Dopasuj słowa do ich definicji:

1. sour	a) to spread a thin layer of oil on something
2. aside	b) to cook something slowly in an oven
3. heat	c) an organ that senses a flavor
4. taste bud	d) having a flavour produced by sugar
5. grease	e) to produce the flavor of something
6. minty	f) to mix two or more things together
7. bake	g) having a flavor that produces a cooling sensation
8. spicy	h) kept for future use
9. sweet	i) to let something fall gently
10. drop	j) to increase the temperature of sometihing
11. combine	k) having a flavor that produces a burning sensation
12. taste	l) having a flavor produced by fruit such as lemons

Przetłumacz podane słowa na język polski:

1. beat _____
2. sweet _____
3. bake _____
4. pinch _____
5. sour _____
6. grease _____
7. minty _____
8. stir _____
9. dissolve _____
10. aftertaste _____

LIVEWORKSHEETS