

- 3  3.2 Listen and repeat. Look at the photos on page 70. Complete the photo labels below with the cooking verbs.

Vocabulary Cooking verbs

add bake beat boil chop fry
mix peel roast slice

- Photo 1: chop the onions and garlic
Photo 2: _____ the eggs
Photo 3: _____ the potatoes
Photo 4: _____ the vegetables
Photo 5: _____ the cocoa with the eggs and butter
Photo 6: _____ the vegetables
Photo 7: _____ the pasta
Photo 8: _____ the potatoes in hot oil
Photo 9: _____ the cake at 160°C
Photo 10: _____ some salt

- 5  3.3 Listen and repeat. Find the objects on page 70.



BOWL – photos 2 and 5



CAKE TIN – photo _____



FRYING PAN – photo _____



OVEN – photos _____ and _____



POT – photo _____

- 6 Read and circle the correct words.

Look at the box on page 71 of your Student's book and complete...



LOOK!

You _____ bread, a cake and biscuits.
You _____ meat, chicken and vegetables.



Here are three simple recipes for you to try:



Simple fruit salad

¹ Peel / Boil and slice some apples. Then put them in a ² oven / bowl with some strawberries and orange juice. ³ Beat / Mix to make a simple – and healthy – fruit salad!



Simple cake

Mix 125 grams of butter with 125 grams of sugar. Then ⁴ chop / add two eggs and 125 grams of flour. Bake the cake in the ⁵ pot / oven for 20 minutes. When it is cool, take it out of the ⁶ frying pan / cake tin.



Simple chicken legs

⁷ Fry / Mix some oil, lemon juice, salt and pepper in a bowl. Put the chicken legs in the bowl and leave them for two hours. ⁸ Boil / Roast the chicken legs in the oven for about 35 minutes.