These are the recipes from the cookbook, but the instructions from are in wrong order. You need to decide what is the order of instructions for each recipe.

1

SHORTBREAD



Ingredients:
150g plain four
100g butter or margarine
50g caster sugar

Method:

A. Put it on the baking tray
B. Put the flour, sugar and butter into the bowl
C. Remove from oven and let it cool down
D. Rub together firmly until it is mixed well
E. Bake it for 10 – 15 minutes or until it is golden brown
F. Place the dough on a floured work surface and roll out to form a flat circle
G. Place the baking tray into a hot oven
H. Preheat oven to 170°C

2

GREEK SALAD



Ingredients:
250g cherry tomatoes
1 medium onion
1 medium cucumber
150g Feta cheese
3 tablespoons of olive oil
1 tablespoon of vinegar
1 chopped clove of garlic
salt and pepper

Method:

a) Mix oil, vinegar, garlic, salt and pepper, pour it over the vegetables
b) Add crushed feta cheese on top. Your salad is ready to serve
c) Cut tomatoes in halves, peel and dice the cucumber and slice the onion and place them in a bowl

Now put the instructions in order:

SHORTBREAD:

1. B____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

GREEK SALAD

1. _____
2. _____
3. _____

Now answer these questions:

- Which of the recipes is healthier? _____
- For which one do you not have to cook anything? _____
- Which one will take more time to do? _____
- Where do you use more ingredients? _____
- For which recipe do you have to use oven? _____