



Cottage Pie



Listen to a TV Chef giving a recipe for a traditional British dish called *Cottage Pie*. Underline all the ingredients by choosing them among these:

- | | | |
|---------------|---------------|------------|
| boiled potato | eggs | garlic |
| green pepper | mashed potato | milk |
| Cheese | minced beef | onion |
| mushrooms | fried potato | roast beef |
| tomato | water | peas |



Listen again and complete the recipe.



First ¹ _____ the onion and garlic. Then put them in a ² _____ for 5 minutes. Then ³ _____. Three minutes later, add ⁴ _____ grams of ⁵ _____ and cook it until it turns brown.

Add ⁶ _____ and a tablespoon of water and simmer for ⁷ _____ minutes.

Meanwhile, ⁸ _____ and cook a potato, and then mash it with a little ⁹ _____.

First put the ¹⁰ _____ in the dish and then the ¹¹ _____.

Finally, put the dish into the oven for ¹² _____ minutes.



Answer these questions about the recipe.

- How much milk is needed?

- How many people is the pie cooked for?

- After adding the water, should the pan be covered?

- How much time should the pie be popped in the oven?



Translate these words.

- chop _____
- fry _____
- mash _____
- peel _____
- simmer _____
- stir _____
- tablespoon _____

