

An email describing how to make your favourite food

1 ★ Choose the correct item.

Hi Korkem,

How are you? I heard you were looking for a baked potato recipe and I think I've got just the one for you. It's not that hard to make. You need 4 potatoes, 700 ml of milk, 230 g of cheese, 2 tsp of herbs, 4 tbsps of butter and some broccoli. Make sure before you begin to **1) chop/grate** the broccoli up and **2) boil/grate** the cheese. After that, **3) mash/cut** the potatoes slightly with a knife and **4) bake/fry** them in the oven for about 45 mins. While you wait, put the broccoli into a hot saucepan, **5) peel/pour** in the milk, add the herbs and heat until boiling. When the potatoes are ready, take them out the oven and cut them open. Take out their insides and **6) scramble/mash** them together with the broccoli, milk and herbs. Put the mixture back into the potatoes, and **7) season/peel** with salt and pepper.

I hope you like it. Write back and tell me what you think.

Best wishes,
Kanat

3 ★ Fill in: g kg ml tsp tbsp

Apple sauce Ingredients

- 2 1) apples
237 2) apple juice
or water
100 3) sugar
2 large 4) lemon juice
1 small 5)
cinnamon



Listen to the audio:

- ★ 🎧 Listen to a chef describing how to make roast chicken and put the information in the correct order.

2 ★ Fill in: First, Once, Then, While.

... After you've got all the ingredients, it's time to cook! **1)**, turn the oven on at a medium temperature and place the chips in the oven. **2)** the chips are cooking, season the fish with the herbs, and heat the oil in the frying pan. **3)** you've done that, place the fish in the pan and fry for one minute. **4)**, bake the fish in the oven for a further 10 mins. When they're ready, take the fish and chips out of the oven and serve.

Ingredients	Instructions:
1 whole chicken (250 g)	☐ A Leave to cool for 10 mins
2 tsp. salt	☐ B Season chicken with herbs
2 tsp. pepper	☐ C Serve
4 tbsp. of mixed herbs	☐ D Place chicken in fridge for one hour
	☐ E Roast chicken for 50 mins
	☐ F Season chicken with salt and pepper
	☐ G Turn oven on to 450 degrees