

Look at the following recipe and label its part with the words in the box!

Ingredients/materials

Imperative sentences

Goal/aim

Adverbial of time

Equipment/tools

Action verbs

Steps/methods

Adverbial of sequence

Fried Banana

You must prepare:

- 1 ripe black-skinned plantain or 4 small finger banana (make sure that the banana is sweet)
- 1 tsp. sugar
- 1 egg
- 6 tbs. flour
- a pinch of salt
- water
- vegetable oil for deep frying

You will need:

- a knife
- a wok
- a bowl

You have to:

- First, place flour in a deep mixing bowl.
- Make a well in the middle of the flour, and add egg, sugar and salt. Add water little by little. Whisk vigorously until batter is evenly smooth for coating and not too thin. If it is too thin, add more flour.
- Then, Peel plantain or banana and cut in half lengthwise and then cut again with 4-inch width. Dip into batter to coat generously.
- Next, Heat oil in a wok or deep fryer until moderately hot. Place coated plantain or banana in the wok or deep fryer and fry slowly until golden brown and crispy. This usually take approximately 10-15 minutes. Remove bananas from oil, drain on paper napkins and dry well.
- Serve while still warm