

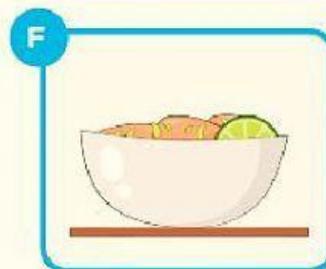
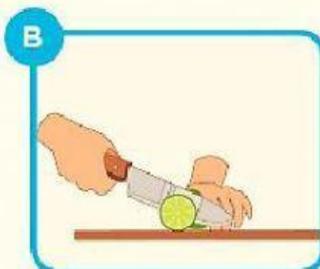
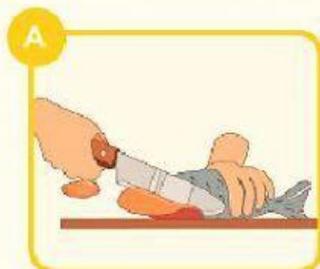
# Exp. 8 Let's change our lifestyle

## Act. 3 : Peruvian recipe

Name and Last name: \_\_\_\_\_ Class: \_\_\_\_\_

### LEAD IN!

Match the pictures and phrases.



cook the fish in the  
lime juice

dice the fish into  
small pieces/squares

wash the fish

cut the limes in  
half

squeeze the limes

boil the sweet  
potatoes

### Listen, read and complete:



### CEBICHE

#### INGREDIENTS

- One kilo of fish
- One red onion
- ½ kilo of lemon
- One chili pepper
- One kilo of sweet potatoes
- Salt to taste



Are you ready? Let's cook our delicious cebiche.

**First**, (1) \_\_\_\_\_ the fish and (2) \_\_\_\_\_ it into small squares. After that, (3) \_\_\_\_\_ the fish in a glass bowl.

**Then**, (4) \_\_\_\_\_ the lemons, (5) \_\_\_\_\_ them and pour the juice in a cup.

**Next**, cut the onions and chili pepper. (6) \_\_\_\_\_ the fish, onions and hot pepper in a glass bowl, **and then**, pour the lime juice in the bowl and (7) \_\_\_\_\_ in the lime juice for 20 minutes. While the fish is cooking, (8) \_\_\_\_\_ the sweet potatoes until they are soft.

**Finally**, remove the fish from the bowl and add some salt. Slice the sweet potatoes and serve with the fish.

## PRACTISE-EXERCISE 2

**Complete** the steps of a recipe.

Finally

Then

And then

Next

First

1. First, beat the eggs. Use two or three eggs per omelette.
2. \_\_\_\_\_, melt a piece of butter in a pan for each omelette.
3. \_\_\_\_\_, add the eggs to the pan.
4. \_\_\_\_\_, cook them for a couple of minutes.
5. \_\_\_\_\_, fold it and serve it in a plate.