Nickname ..... No. ..... M 1/ ..... Date .....

MEAT FREE

Reading Time



South Indian Eggplant Curry

Look carefully at the recipe. Is it suitable for vegetarians?

INGREDIENTS:	**METHOD:**
300 grams eggplant **2 slices** onions **4 cloves** of crushed garlic **1 teaspoon** salt **3 tablespoons** oil **1 teaspoon** mustard seeds **1 teaspoon** crushed ginger **2 tablespoons** mixed curry spice **2 teaspoons** tomato paste **1 teaspoon** lemon juice	1. Slice the eggplants into medium-sized pieces. 2. Cook the eggplant pieces in oil until they turn brown. 3. Put the eggplant on a plate. 4. Cook the mustard seeds in oil until they start to pop. 5. Add the onion, garlic and ginger. Cook for five minutes. 6. Add the spice, mix and cook for a few more minutes. 7. Add the tomato paste and a half cup water. 8. Reduce the heat and cook for five minutes. 9. Add the eggplant. Make sure it is covered in sauce. 10. Add the salt and lemon juice. Cook for 20 minutes.

TO SERVE:
This dish tastes great with yoghurt, fresh coriander and warm bread or rice. Enjoy!

LIVEWORKSHEETS

Understanding A

Drag and drop the ingredients of South Indian Eggplant Curry and then write how much you need.

SALT	ONION	MUSTARD SEEDS	CRUSHED GARLIC	LEMON
TOMATO PASTE	OIL	GINGER	CURRY SPICE	EGGPLANT

Ingredient	:	
Quantity	:	300 grams



Ingredient	:	
Quantity	:	1 teaspoon



Ingredient	:	
Quantity	:	2 slices



Ingredient	:	
Quantity	:	1 teaspoon



Ingredient	:	
Quantity	:	4 cloves



Ingredient	:	
Quantity	:	2 teaspoons



LIVEWORKSHEETS

Ingredient	:	
Quantity	:	3 tablespoons



Ingredient	:	
Quantity	:	1 teaspoon



Ingredient	:	
Quantity	:	1 teaspoon



Ingredient	:	
Quantity	:	2 tablespoons



Understanding B

Highlight the best words to complete the sentences.

1.	You need **[more | less]** ginger than tomato paste.
2.	Add the salt **[first | last].**
3.	In step eight, you should turn the heat **[down | up]**
4.	The recipe **[needs | doesn't need]** a full cup of water.
5.	The writer says you **[could | must]** serve this curry with bread.

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Reading Comprehension

Read the questions carefully and choose the right answer.

1. How much mustard seeds are needed in this recipe?

a. 1 clove.
b. 1 tablespoon.
c. 1 teaspoon.
d. 2 teaspoons.

2. What is the second ingredient mentioned in the recipe?

a. Eggplants.
b. Lemon juice.
c. Mustard seeds.
d. Onion.

3. What ingredients have the same measurement in the recipe?

a. Oil and mixed curry spice.
b. Tomato paste and curry spice.
c. Salt and oil.
d. Lemon juice and mustard seeds.

4. How long do you cook the ginger, onion and garlic?

a. For twenty minutes.
b. For five minutes.
c. Until they start to pop.
d. Until they turn brown.

5. What is the last ingredient to be added in this recipe?

a. Salt and oil.
b. Ginger, garlic and onion.
c. Lemon juice and salt.
d. Tomato sauce.

6. How long will you cook the mustard seeds?

a. Until they start to pop.
b. Until they turn brown.
c. For five minutes.
d. For twenty minutes.

7. How long is the cooking time for this recipe?

a. Until all the spices turn brown.
b. Five minutes.
c. Twenty minutes.
d. More than 30 minutes.

8. What is added after the spices?

a. Onion, garlic and ginger.
b. Tomato sauce.
c. Mustard seeds.
d. Coriander.

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