

Test 1

Name _____ Group _____

Task 1.

Look at the picture and tick the ingredients you think you will need to cook roast turkey.

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| <input type="checkbox"/> Turkey | <input type="checkbox"/> Rosemary |
| <input type="checkbox"/> Two small garlies | <input type="checkbox"/> Bay leaves |
| <input type="checkbox"/> 3 eggplants | <input type="checkbox"/> Raisins |
| <input type="checkbox"/> 3-4 medium-sized onions | <input type="checkbox"/> Half a pack of butter |
| <input type="checkbox"/> Mushrooms | <input type="checkbox"/> Sea salt |
| <input type="checkbox"/> Celery | <input type="checkbox"/> Ground black pepper |
| <input type="checkbox"/> Carrot | <input type="checkbox"/> Half a nutmeg |
| <input type="checkbox"/> A pineapple | <input type="checkbox"/> Stuffing |
| | <input type="checkbox"/> Clementines |



Watch the video and check your guesses.

Task 2. Watch the video again and put the sentences in the correct order.

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	Take half a pack of butter and rub it on the turkey.		Cut 3 or 4 medium-sized onions and put them under the turkey.
	Get the turkey out of the fridge at least 2.5 hours before cooking.		When cooked, pour juices out and let it rest for two hours.
	Put some celery, carrots, a little rosemary, and a few bay leaves under the bird.		Place the turkey on the trivet.
	Get a little foil and wrap the meat.		Put one or two Christmas clementines inside the turkey.
	Season the bird with sea salt, ground black pepper, and half a nutmeg.		While cooking, remove the foil and get a little spoon of fat.
	Stuff the turkey from the neck.		Get the bird in the oven.

Task 3.

Match the words with the pictures:

- A. Celery B. Rosemary C. Bay leaves D. Nutmeg E. Stuffing
F. Clementines G. To rub H. To season I. Foil J. To pour



Task 4. Take a look at the recipe and fill in the gaps:

to season, clementine, rosemary, bay leaves, celery, nutmeg, stuff, to rub, foil, to pour

Get the turkey out of the fridge at least 2.5 hours before cooking.

Cut 3 or 4 medium-sized onions and put them under the turkey.

Put some _____ , carrots, a little _____ , and a few _____ under the bird.

Take half a pack of butter and _____ it on the turkey.

_____ the bird with sea salt, ground black pepper, and half a _____ .

_____ the turkey from the neck.

Place the turkey on the trivet.

Put one or two Christmas _____ inside the turkey.

Get a little _____ and wrap the meat.

Get the bird in the oven.

While cooking, remove the foil and get a little spoon of fat.

When cooked, _____ juices out and let it rest for two hours.