

Test 1

Name _____

Group _____

Task 1.

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

- | | |
|--|--|
| <input type="checkbox"/> Turkey | <input type="checkbox"/> Rosemary |
| <input type="checkbox"/> Two small garlcs | <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.

| No | | No | |
|----|---|----|---|
| | 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.