# COOKING VERBS

## 1) DRAG AND DROP THE WORDS UNDER THE PICTURES:

| | | | | |
|---|---|---|---|---|
| ~~mix~~ | pour | roll | spread | grate |
| cut | bake | boil | fry | grill |

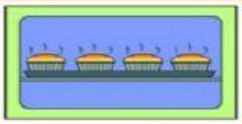






mix




## 2) MATCH THE COOKING METHOD WITH THE DEFINITION:

| | |
|---|---|
| boil | cook meat or vegetables in the oven |
| fry | cook pies or cakes in the oven |
| bake | cook in hot water |
| roast | cook over steam from hot water |
| steam | cook over a direct flame or under heat |
| grill | cook in hot oil |

## 3) PUT THE SENTENCES IN ORDER TO MAKE A RECIPE FOR A VEGETABLE PIZZA:

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|---|---|
| | Mix the flour, water and oil into a dough. Put it on the table and fold it many times. |
| | Put the slices of tomato and vegetables on top of the cheese. |
| 1 | First, mix 300g flour and a small spoon of yeast and salt in a bowl. |
| | Cut some tomatoes, mushrooms or other vegetables into slices. |
| | Spread tomato sauce on your pizza base. |
| | Enjoy your pizza. Yummy! |
| | Next, pour 200ml water into the bowl and add a big spoon of olive oil. |
| | Roll the dough into a big circle. This is your pizza base! |
| | Bake the pizza in the oven at 220°C for about 10 minutes. Ask an adult to help you! |
| | Grate some cheese and put it on top of the tomato sauce. |