

3 3.2 Listen and repeat. Look at the photos on page 70. Complete the photo labels below with the cooking verbs.

Vocabulary Cooking verbs

add bake beat boil chop fry
mix peel roast slice

Photo 1: chop the onions and garlic
Photo 2: the eggs
Photo 3: the potatoes
Photo 4: the vegetables
Photo 5: the cocoa with the eggs and butter
Photo 6: the vegetables
Photo 7: the pasta
Photo 8: the potatoes in hot oil
Photo 9: the cake at 160°C
Photo 10: some salt

Look at the box on page 71 of your Student's book and complete...



LOOK!

You bread, a cake and biscuits.
You meat, chicken and vegetables.



5 3.3 Listen and repeat. Find the objects on page 70.



BOWL – photos 2 and 5



CAKE TIN – photo ____



FRYING PAN – photo ____



OVEN – photos ____ and ____



POT – photo ____

6 Read and circle the correct words.

Here are three simple recipes for you to try:

Simple fruit salad



¹Peel / Boil and slice some apples. Then put them in a ²oven / bowl with some strawberries and orange juice. ³Beat / Mix to make a simple – and healthy – fruit salad!

Simple cake



Mix 125 grams of butter with 125 grams of sugar. Then ⁴chop / add two eggs and 125 grams of flour. Bake the cake in the ⁵pot / oven for 20 minutes. When it is cool, take it out of the ⁶frying pan / cake tin.

Simple chicken legs



⁷Fry / Mix some oil, lemon juice, salt and pepper in a bowl. Put the chicken legs in the bowl and leave them for two hours. ⁸Boil / Roast the chicken legs in the oven for about 35 minutes.