



Ful Medames

1. Listen and answer.

Where is this dish from?

What are its ingredients?

When do people eat it?

Number the stages of preparing the dish in order 1–8.

Then listen again and check.

.....	grill Egyptian flatbread	2
.....	add salt and lemon juice	3
.....	serve beans with bread and eggs	4
.....	mash bean mixture	5
.....	simmer overnight	6
1	soak fava beans	7
.....	fry eggs with olive oil	8
.....	add tomatoes, onion and garlic	

FOCUS ON LANGUAGE

3 a Work in pairs. Order the words in bold to complete questions 1–8.

1 **make sense** **that** **does** ?

2 Sorry, **that just say** **again** **you could** ?

3 **say do** **when** **mean** **you** “overnight” **you** for another ten hours?

4 **right in** **I thinking** **am** you’ve already prepared these beans?

5 **mean what** **see** **you do** **I** ?

6 **following** **you are** ?

7 **check just** **something** **I can** ?

8 **exactly** **mean do** **by** **what** **you** “flatbread”?

9 **don’t one understand** **is** **I thing** why you make such a big, spicy meal for breakfast.

a Complete the conversation using expressions from 3a.

A OK, so you take three eggs and break them into a bowl.

B Sorry,? Was that three or four?

A Well, it depends how many people are eating. One egg per person is usually enough.?

B Yes, perfect sense! Do you use the whole egg or only the whites?

A The whole egg. You beat the eggs and then you add them to the bacon and mushrooms in the pan.

B that the bacon and mushrooms have already been fried?

A Yes, that’s right. So you add the eggs, and let it cook slowly while you stir. Are?

B Yes! On a low flame, right?

A Yes, that’s right. And keep stirring the whole time. It only takes about two minutes.