

National cuisine of Great Britain

I. Match the columns

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|------------|---------------|
| 1. beef | a. pig meat |
| 2. pork | b. sheep meat |
| 3. mutton | c. calf meat |
| 4. venison | d. cow meat |
| 5. veal | e. deer meat |

II. Match the ingredients with their amounts

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|--------------------|----------------|
| 1. sugar | a. a pinch of |
| 2. water | b. a kilo of |
| 3. vanillin powder | c. a bottle of |
| 4. salad | d. a bowl of |
| 5. soup | e. a plate of |

III. Fill in the gaps with the right article

Yorkshire pudding sounds like ___(1) desert, but it's not. A light airy pastry made with meat drippings. Yorkshire pudding is ___(2) starch dish served with the meat, often with ___(3) gravy or meat juices. In earlier times, it was sometimes served before ___(4) entree, as an appetizer or prelude to ___(5) main course to follow.

IV. Translate into English and choose the right variant

1. Нарезать cucumbers, добавить dressing, перемешать and оставить for 15-20 minutes.
2. For приготовление блюдо we need приправы, including травы, специи, орехи.
3. Before подача заправить with the dressing of масло and горчица.