



# Cottage Pie



Listen to a TV chef giving a recipe for a traditional British dish called *Cottage Pie*. Underline all the ingredients by choosing them among these:

boiled potato	eggs	garlic
green pepper	mashed potato	milk
cheese	minced beef	onion
mushrooms	fried potato	roast beef
tomato	water	peas



Listen again and complete the recipe.



First <sup>1</sup> \_\_\_\_\_ the onion and garlic. Then put them in a <sup>2</sup> \_\_\_\_\_ for 5 minutes. Then <sup>3</sup> \_\_\_\_\_. Three minutes later, add <sup>4</sup> \_\_\_\_\_ grams of <sup>5</sup> \_\_\_\_\_ and cook it until it turns brown.

Add <sup>6</sup> \_\_\_\_\_ and a tablespoon of water and simmer for <sup>7</sup> \_\_\_\_\_ minutes.

Meanwhile, <sup>8</sup> \_\_\_\_\_ and cook a potato, and then mash it with a little <sup>9</sup> \_\_\_\_\_.

First put the <sup>10</sup> \_\_\_\_\_ in the dish and then the <sup>11</sup> \_\_\_\_\_.

Finally, put the dish into the oven for <sup>12</sup> \_\_\_\_\_ minutes.



Answer these questions about the recipe.

- How much milk is needed?  
\_\_\_\_\_
- How many people is the pie cooked for?  
\_\_\_\_\_
- After adding the water, should the pan be covered?  
\_\_\_\_\_
- How much time should the pie be popped in the oven?  
\_\_\_\_\_



Translate these words.

- |                |       |
|----------------|-------|
| 101 chop       | _____ |
| 101 fry        | _____ |
| 101 mash       | _____ |
| 101 peel       | _____ |
| 101 simmer     | _____ |
| 101 stir       | _____ |
| 101 tablespoon | _____ |

