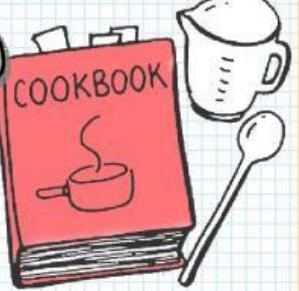




# Cottage Pie

**1**

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

**2**

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.

**3**

Answer these questions about the recipe.

1. How much milk is needed?

\_\_\_\_\_

2. How many people is the pie cooked for?

\_\_\_\_\_

3. After adding the water, should the pan be covered?

\_\_\_\_\_

4. How much time should the pie be popped in the oven?

\_\_\_\_\_

**4**

Translate these words.

1. chop

\_\_\_\_\_

2. fry

\_\_\_\_\_

3. mash

\_\_\_\_\_

4. peel

\_\_\_\_\_

5. simmer

\_\_\_\_\_

6. stir

\_\_\_\_\_

7. tablespoon

\_\_\_\_\_