



COOKING WORKSHOP



**DRAG THE TAGS TO THE CORRECT PLACE
ACCORDING TO THE DEFINITIONS GIVEN:**

1. To cook inside an oven.
2. To cook food in hot oil or fat.
3. Just the chicken in the oven and baste it in oil and lemon.
4. To beat eggs, cream, etc. with a special tool in order to add air and make the food light.
5. If you give water to a small baby to drink, you have to it first.
6. Next the cheese and sprinkle it over the pasta.
7. the mushrooms thinly and fry in butter.
8. Let's see if I can the juice into the glass without spilling it!
9. To cut something into pieces with an axe, knife, or other sharp instrument.
10. To cook food over fire or hot coals, usually on a metal frame.
11. She her toast with a thick layer of butter.
12. To improve the flavour of food by adding salt, herbs or spices when cooking.
13. To cook food using steam.
14. To remove the skin of fruit and vegetables.
15. A device for removing the metal top from a bottle.
16. A device for removing corks from bottles.

GRATE

CORKSCREW

WHISK

BAKE

SPREAD

POUR

PEEL

FRY

SLICE

SEASON

ROAST

BOTTLE
OPENER

BOIL

GRILL

STEAM

CHOP