Text 3

How to make a basic tomato sauce

Ingredients:

1 tbsp olive oil
1 garlic clove, crushed
400g can whole tomatoes
1 tsp vegetable stock powder or ½ crumbled stock cube
1 tbsp tomato purée
1 tsp sugar
Few basil leaves

1. Bring a frying pan up to a medium/high heat on the stove and add the olive oil.
2. Crush the garlic and add it to the pan. Stir until the garlic just starts to turn brown but be careful not to burn it.
3. Add the tomatoes to the pan and begin to break them up with your spoon.
4. When the tomatoes are soft and broken up, add the rest of the ingredients except for the basil.
5. Turn down the heat to low and allow this to simmer and reduce uncovered for about five minutes. Make sure you are stirring constantly. If the sauce looks to dry then add a little water.
6. To finish, tear up some basil leaves and stir them into the sauce.
7. Season with salt and pepper and serve.

LIVEWORKSHEETS

21. Text 3 is a:

a. Cook book
b. Recipe
c. Restaurant review

22. '*tsp*' means:

a. Teaspoon
b. Tablespoon
c. Two spoons

23. Which ingredient must you pay attention to when cooking?

a. Olive oil
b. Tomatoes
c. Garlic

24. There is a spelling error on which line?

a. 16
b. 22
c. 28

25. When do you add the sugar?

a. Before the tomatoes.
b. With the tomatoes.
c. After the tomatoes.

26. The word simmer in line 26 means:

a. Cook slowly on a low heat.
b. Cook quickly.
c. Go cold.

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