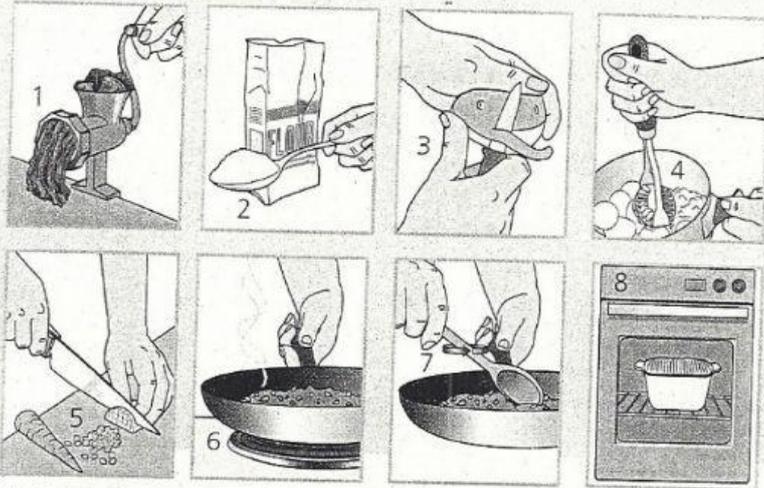


### Recipe for Cottage Pie



**Ingredients**

- 300 g **minced**<sup>1</sup> beef
- 300 g potatoes
- 1 large onion
- 1 carrot
- 2-3 chopped tomatoes
- 300 ml beef **stock**
- 1 tablespoon of **flour**<sup>2</sup>
- butter, salt, and pepper

**Peel**<sup>3</sup> the potatoes and **boil** until just cooked. Then **mash**<sup>4</sup> them with butter. **Chop**<sup>5</sup> the onion and carrot. **Fry**<sup>6</sup> the meat and vegetables quickly, then **stir**<sup>7</sup> in the flour and cook for one minute. **Add** the stock, tomatoes, salt and pepper, and let it all cook slowly for 20 minutes. Then put it in a large **dish**, cover with the mashed potato and some butter, and **bake** in a hot **oven**<sup>8</sup> for 30 minutes.

### Glossary

**recipe** a set of instructions for cooking sth.

**ingredients** the food items you need to have to make sth to eat.

**stock** water with added flavour of meat, fish, or vegetables.

**boil sth** cook sth in water, usually in a **saucepan**.



**fry sth** cook sth in oil, usually in a **frying pan**.



**add sth** put sth together with sth else.

**dish** a container for serving food at the table (it is larger than a plate).

**bake sth** cook sth in the oven without oil or fat (with oil or fat = **roast**).

**5** Which word is being defined?

- ▶ Use a special machine to cut meat into very small pieces mince
- 1 Remove the skin \_\_\_\_\_
- 2 Cut into many pieces \_\_\_\_\_
- 3 Put something with another thing \_\_\_\_\_
- 4 Press and mix until soft and smooth \_\_\_\_\_
- 5 Cook in water \_\_\_\_\_
- 6 Cook in oil \_\_\_\_\_
- 7 Cook in the oven without oil or fat \_\_\_\_\_
- 8 Cook in the oven with oil or fat \_\_\_\_\_

e.g. mashed potato

**6** Complete the words in each sentence.

- ▶ Boil the carrots in that saucepan.
- 1 I've got a good r\_\_\_\_\_ for spaghetti Bolognese, so we just need to buy the i\_\_\_\_\_.
- 2 A\_\_\_\_\_ the meat to the vegetables and fry it for about 10 minutes.
- 3 The frying p\_\_\_\_\_ is fine, but I need a larger d\_\_\_\_\_ to serve the meat on.
- 4 You have to b\_\_\_\_\_ the cake in the o\_\_\_\_\_ for about 40 minutes.
- 5 If you add some f\_\_\_\_\_, it will make the sauce thicker.
- 6 Add the s\_\_\_\_\_, then s\_\_\_\_\_ the rice continuously while it c\_\_\_\_\_.