

Basic actions - pastry chef

Wpisz brakujące słowa rozpoczynające się od podanej litery i oznaczające to samo, co wyróżnione na czerwono wyrażenia:

1. A cup **is the same as** eight fluid ounces. e_____
2. Add **a very small unit that is about 1/100 teaspoon** of vanilla to the mixture. d_____
3. I can pick up **a unit that is about half a dash** with my thumb and forefinger. p_____
4. Always follow **the instructions for making food** very closely. r_____

Dopasuj słowa do ich definicji:

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|--------------|--|
| 1. sour | a) to spread a thin layer of oil on something |
| 2. aside | b) to cook something slowly in an oven |
| 3. heat | c) an organ that senses a flavor |
| 4. taste bud | d) having a flavour produced by sugar |
| 5. grease | e) to produce the flavor of something |
| 6. minty | f) to mix two or more things together |
| 7. bake | g) having a flavor that produces a cooling sensation |
| 8. spicy | h) kept for future use |
| 9. sweet | i) to let something fall gently |
| 10. drop | j) to increase the temperature of something |
| 11. combine | k) having a flavor that produces a burning sensation |
| 12. taste | l) having a flavor produced by fruit such as lemons |

Przetłumacz podane słowa na język polski:

1. beat _____
2. sweet _____
3. bake _____
4. pinch _____
5. sour _____
6. grease _____
7. minty _____
8. stir _____
9. dissolve _____
10. aftertaste _____