

Alimentos

Texto 1: Home-style cooking: Argentine cuisine

Home-style cooking: Argentine cuisine

By Chris Moss
For the Herald



These are the things you might want to try (in both lingos in case you're unfamiliar with special Spanish used for food):

Achuras. This is the word used as an umbrella for offal and if it's well-cooked, it can be very tasty. The main achuras are *chinchulines*/intestine, *molleja*/gland or sweetbreads, and *riñones*/kidneys.

Carbonada. Stew made from white maize, beef, onion, etc.

Chorizo. The Italian sausage eaten before so many asados and often twenty times tastier than the beef to come.

Dulces et al. "Sweets" from the interior are often not very sweet at all. A standard is "*quesillo de cabra*", or goat's cheese which is a light, white cheese ideal for combining with the jams made from *cayote* fruit or with *mamón*, an unusual treacle sauce.

Another standard dessert comes in the form of *pastelitos*, small deep fried packets of jams, often made from *membrillo* or quince. Sweet potato or *batata* is another common filling in Argentine cakes and pastries.

The Empanada. This gets the definite article because it's the Argentine contribution to minimalist oral pleasure. Whether fried or oven-baked, the local pasty is an ideal home for meat (*criolla*: minced; *salteño*: cut in shreds), sweet corn, cheese, chicken and, here in the capital, all kinds of nouvelle empanada with bacon, plums, roquefort and other imaginative fillings. A good *criollo* meat empanada is dangerously runny and reddish in colour.

Humitas. These may look small when wrapped in their compact "*chala*" (corn husks) packets but they are very filling. Inside is ground maize, onion, peppers,

cheese and pumpkin.

Locro. This is basically the national stew. Celebrated in winter, *shunned* in
50 summer, it's a mixture of maize, bacon (fatty local *panceta*), red sausage, pumpkin and spices.

Mondongo. Stew made from the cow's stomach lining –the tripe of
55 your grandma's memories– and reputed to be very palatable indeed.

Morcilla. Tasty version of the blood sausage or black pudding, softer than the UK variety and not too lumpy inside.

60 **Tamales.** Same as humitas but with a minced meat filling.

Meat fanatics needn't despair. If you insist on a highly visual meat presence on your plate, try out some animals
65 common to other regions – *cordero*/lamb, from Patagonia, *chivito*/kid, *lechón*/suckling pig, *ciervo*/deer, *jabalí*/boar, *vizcacha*/chinchilla-related rodent.

a ¿Qué dice el título?

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B En las líneas 6 y 7 busque la palabra que significa bien cocidas o preparadas:

sabrosas:

C Describa las achuras que más le gustan. Utilice los modificadores que asocia con las achuras.

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THE EMPANADA

D ¿Cuál es la diferencia entre la empanada criolla y la salteña?
¿Cuáles son las palabras para carne picada y carne en pedacitos ?

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E ¿Cuál es la traducción de empanada en inglés?

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F ¿Cuáles son las palabras para chorrean y rojizas que se usan para describir las empanadas criollas en este artículo? ¿Se acuerda el nombre en inglés para el color rojo?

chorrean

rojizas

G Describa las empanadas que a usted más le gustan:

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LOCRO

H ¿Por qué este plato se celebra en invierno y se desprecia en verano? (líneas 49-50)

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I ¿Cuál es la palabra en inglés para invierno? ¿y para verano?

invierno:

primavera:

verano:

otoño:

Escriba en las líneas las palabras para primavera (spring) y otoño (autumn) e indique el orden de las estaciones del año para el hemisferio sur.

MESES	ESPAÑOL		INGLÉS
<i>January</i>		}	<i>verano</i>
<i>February</i>			
<i>March</i>		}	<i>otoño</i>
<i>April</i>			
<i>May</i>			
<i>June</i>		}	<i>invierno</i>
<i>July</i>			
<i>August</i>		}	<i>primavera</i>
<i>September</i>			
<i>October</i>			
<i>November</i>			
<i>December</i>			

