

## COOKING METHODS

### 1. Crazy recipe

There is a mistake in each line of the recipe below. Underline the mistakes and correct them.

#### Cheese Ham and Mushrooms Omelette (1 serving)

Ingredients:

2 eggs	100g ham
2 teaspoons butter or margarine	100g mushrooms
1/4 cup grated cheese	salt and pepper to taste

- 0 Wash and slice apples. .....*mushrooms*.....
- 1 Fill ham into small pieces. ....
- 2 Grate chocolate. ....
- 3 Beat the chicken until yolks and whites are well mixed. ....
- 4 Boil salt and pepper to taste. ....
- 5 Freeze butter in a pan over medium-high heat. ....
- 6 Slightly bake the ham and mushroom pieces. ....
- 7 Slice the eggs into a pan and stir them. ....
- 8 When the eggs are thickened, peel the cheese. ....
- 9 Let the mixture stand over heat a few hours to lightly brown. ....
- 10 Fold the tea towel. ....
- 11 Turn the omelette onto a warm table. ....

## FOOD CULTURE

Read.

**Food in Hungary** is usually considered **tasty but not very healthy**. It's because we eat a lot of **greasy pork** and **fried dishes** and probably not enough vegetables. The best known Hungarian dish is **goulash**. We make a lot of dishes with **paprika** in it, like goulash, **stews**, **chicken paprika** or **Hungarian fish soup**. These can all be rather **hot and spicy**. A lot of our dishes are served with **sour cream on top**. We use **cottage cheese** with many different dishes, both sweet and savoury, like dumplings, strudels, pies or pasta topped with cottage cheese and sour cream. We also use **poppy seeds** to make sweet dishes.

### China

"Food can be very different in different parts of China. I come from the south, where rice is dominant. For each meal, everyone gets a bowl of rice. You can have a variety of vegetable, meat, fish, tofu, egg, shrimp or bamboo dishes with your rice. We normally share these dishes. Soup is usually served at the end of the meal. Unfortunately, a Chinese meal doesn't typically end with a dessert. We normally have dessert only on special days. We usually have hot jasmine tea with our meals."

### UK

"England isn't famous for its cuisine, I'm afraid. One reason may be that we don't use too many spices. However, there are a lot of things I like about English food. First of all, Sunday dinners, which traditionally include roast potatoes, roast meat, such as beef, lamb or chicken and some vegetables. I quite like fish and chips, too, if it's not very greasy. A lot of people think that breakfast is the best English meal. It is a big cooked meal with eggs, bacon, sausages, baked beans, fried sliced bread, possibly fried potatoes, tomatoes and mushrooms, all accompanied by toast, orange juice and tea or coffee. I personally think that the best thing in England is the desserts. My favourite English dessert is a big slice of freshly baked, hot fruit pie with vanilla ice cream and custard on top. Custard is a sweet English sauce. Yummy!"

**Find words in the text which mean the following:**

- 1 an occasion when you eat food, for example breakfast, or the food that you eat on that occasion: \_\_\_\_\_
- 2 the opposite of sweet: \_\_\_\_\_
- 3 something made from plants, giving our food a special taste: \_\_\_\_\_
- 4 food cooked or prepared in a particular way as a meal: \_\_\_\_\_
- 5 sweet food served after the main meal: \_\_\_\_\_
- 6 containing a lot of fat or oil: \_\_\_\_\_
- 7 having a burning taste because of strong spices: \_\_\_\_\_
- 8 soft white cheese made from sour milk: \_\_\_\_\_
- 9 a particular style of cooking: \_\_\_\_\_
- 10 a baked food made of pastry and some filling, often as a dessert: \_\_\_\_\_