

2g

Skills

- 2 Fill in the gaps in the recipe with the verbs below. ...

boil slice

stir grill

peel pour

fry beat

chop melt

mix add

Apple-Cinnamon Blini

1 large apple 1/2 tsp baking soda
1 tbs sugar 1/2 tsp salt
1 tsp cinnamon 1 egg
2 tbs butter 3/4 cup sour cream
1 cup flour 1/4 cup milk

- 1) ... the apple, then 2) ... it.
- 3) ... the butter in a frying pan, then cook the apple slices in the butter for 4 minutes.
- 4) ... the flour, salt, baking soda, sugar and cinnamon together in a large bowl.
- 5) ... the egg with 1/2 cup of the sour cream and the milk, then
- 6) ... it to the flour mixture.
- 7) ... in the cooked apple.
- Put spoonfuls of the mixture into a hot frying pan. 8) ... for a few minutes on each side.
- Serve warm with a teaspoonful of sour cream on top.



Note:

tbs = tablespoon

tsp = teaspoon

2g

Workbook

- 2 ★ Fill in the gaps in the recipe with the following verbs: ...

add

beat

boil

melt

mix

pour

stir

Chocolate Ice Cream

2 cups milk 1 cup sugar
3 eggs 140 g dark chocolate
2 tbs flour 2 cups cream

- 1) ... the milk in a saucepan for 2 minutes, then 2) ... in the two tablespoons of flour. 3) ... the chocolate in the hot milk. 4) ... the eggs in a bowl and then 5) ... the sugar and cream. 6) ... the milk chocolate mixture and the creamy eggs together in the saucepan. 7) ... the mixture into a large bowl and put it in the freezer. Leave for about six hours to set, then serve in an ice cream cone or in a dessert glass.



Writing (a recipe)

- 1 ★ Read the recipe and fill in the verbs in the list. ...

serve

chop

mix

boil

melt

add

peel

Ingredients (serves 4)

1.5 kg haggis
(lamb, oats and onions)
500 g potatoes ('tatties')
500 g turnips ('neeps')
A pinch of nutmeg
4 tbs milk
4 tbs butter
salt & pepper

Scottish Haggis, Neeps & Tatties



- 1) ... the haggis in a large saucepan of water for 2 hours.
- 2) ... and 3) ... the potatoes and turnips, then boil them separately for about 20 minutes until soft.
- 4) ... the butter in a saucepan, then add the milk.
- 5) ... half of the milk and butter to the cooked potatoes and half to the turnips and mash until creamy.
- Add the nutmeg and salt and pepper to the 'neeps and tatties' and 6) ... well.
- Place the haggis in a serving dish and 7) ... it with the 'neeps and tatties'.

- 2 ★ Read the sentences about writing a recipe and write T (true) or F (false). ...

When writing a recipe ...

- | | | |
|--|------------------------|------------------------|
| 1 we write the ingredients in a list, one under the other. | <input type="text"/> T | <input type="text"/> F |
| 2 we use abbreviations to show how much of each ingredient we need (tbs = tablespoon, tsp = teaspoon, g = grammes, kg = kilogramme, etc) | <input type="text"/> T | <input type="text"/> F |
| 3 we include how many people the recipe serves. | <input type="text"/> T | <input type="text"/> F |
| 4 we write the instructions for preparation before the ingredients. | <input type="text"/> T | <input type="text"/> F |
| 5 we list the directions in the correct order. | <input type="text"/> T | <input type="text"/> F |
| 6 we use the second-person singular (you) to write each instruction. | <input type="text"/> T | <input type="text"/> F |
| 7 we can include how to serve the dish. | <input type="text"/> T | <input type="text"/> F |