



## MASTERCHEFS. What's cooking?

Watch the video and fill in the gaps. One word is given extra.

a little pinch of \* batter \* big bowl \* plain flour  
free range eggs \* lumps \* sift \* whisk \* whole milk

Let's do it. First up, \_\_\_\_\_. Whisk. And I need four eggs. I'm using beautiful fresh \_\_\_\_\_, and we're gonna whisk those up. I'm using a big bowl so we can get some nice air in there. Then I'm gonna go in with 200 millilitres of \_\_\_\_\_. 200 grams of \_\_\_\_\_. Now you can \_\_\_\_\_ it. You know when you sift it just makes it nice and light and no \_\_\_\_\_ we don't want lumps in there. So just whisk up your \_\_\_\_\_. As you can see now it's nicely whipped up I'm just gonna add \_\_\_\_\_ salt and nothing else. That's basically it.

Number the phrases and words in the order of their appearance in the video.

☐ exact measurement

☐ evenly pour

☐ handle high heat

☐ ground oil

☐ sunseed oil

☐ the back of a spoon

☐ into a jug

☐ sunflower oil

Correct the mistakes in the sentences.

Now we are gonna pre-heat our oven to 230 degrees Celsius I've got one in there already, okay. It's been there for about 10 minutes. So my pre-heated oil comes out, this is very hot I'm gonna go in with my batter here. I'm gonna use a fork. What you don't want is loads of batter touching the side. If you have batter in between, what's gonna happen is that will drag your Yorkshire pudding down, and it will stop it rising as efficiently. And what's happening now you can see the hot oil is starting to cook the batter on the outside, and as we put this in the fridge the heat of the oil is gonna push the batter up the side to create that lift. Okay. We're gonna go straight back into the oven. I'm gonna close the door and we're gonna leave it. You want to dedicate the whole oven just to Yorkshire puddings. They're gonna cook for about 10-25 minutes until golden and crispy, and gorgeous. You're gonna love it! Come on baby!

Cross out the words or phrases that DO NOT appear in the video.

smoked salmon

garlic

dill

horseradish

pickle

one lemon

onion

sour cream

cucumber

yoghurt

Using hints to complete the recipe.

1 not bought in a shop  
instead prepared in  
your own kitchen

2 elements that you  
need to cook a dish

3 the aromatic part  
of a citrus peel

4 mixed with a fork

5 a stage in a process

6 you can put soup or  
salad in it

7 almost boiling

8 changed to liquid

9 mixing, fluffing up

10 became dense, not  
runny, e.g. like gel

11 it has lots of small  
holes, helps separate  
solid from liquid

12 it is cold inside

13 kitchen activity

### Lemon curd by Miriam Nice

There's nothing quite like a simple, zesty, h \_ \_ \_ \_ \_ <sup>1</sup> lemon curd.  
Perfect on toast, scones, hot buttered crumpets or rippled through ice  
cream.

- I \_ \_ \_ \_ \_ <sup>2</sup>
- 2 lemons, z \_ \_ \_ <sup>3</sup> and juice
  - 100g caster sugar
  - 50g butter
  - 2 eggs, b \_ \_ \_ \_ <sup>4</sup>

### Method

- S \_ \_ \_ <sup>5</sup> 1

Put the lemon z \_ \_ \_ <sup>3</sup>, juice, sugar and butter in a heatproof b \_ \_ \_ <sup>6</sup> over  
a pan of s \_ \_ \_ \_ \_ <sup>7</sup> water. Stir occasionally until the butter has  
m \_ \_ \_ \_ <sup>8</sup>. Then, using a small whisk or fork, stir in the b \_ \_ \_ \_ <sup>4</sup> eggs.  
Keep gently wh \_ \_ \_ \_ \_ <sup>9</sup> the mixture over the heat for around 10 mins  
until th \_ \_ \_ \_ \_ <sup>10</sup> like custard.

- S \_ \_ \_ <sup>5</sup> 2

Pour the cooked curd through a s \_ \_ \_ \_ <sup>11</sup> into a clean jug to remove the  
z \_ \_ \_ <sup>3</sup>, then pour into sterilised jars. Keeps in the f \_ \_ \_ \_ <sup>12</sup> for up to 2  
weeks.

- Preparation and c \_ \_ \_ \_ \_ <sup>13</sup> time
- Prep: 10 mins
  - Cook: 15 mins
  - Easy
  - makes 1 200g jar

<https://www.bbcgoodfood.com/recipes/lemon-curd>

Scan the QR code  
to watch the video

