

Practise 2

Read the text below. Six sentences have been removed from the article.
Choose from the sentences (A – H) to fit each gap (1 – 6).

A VERSATILE SIDE DISH

Renuga used to live in Korea for 3 years when she was studying for her degree at one of the universities. At the beginning of her stay, she would often crave for 'nasi lemak' and 'curry' for breakfast. After a while, she attempted a few Korean dishes and consequently, Renuga has grown fond of the food especially 'kimchi'.

(1) _____ While the most popular type is the spicy kimchi made of cabbage, there are also certain types of kimchi which are not spicy. Most Koreans eat it at nearly every meal and kimchi is also a main ingredient in many other Korean dishes. The vegetables mainly used to make kimchi are usually Napa cabbage or Korean radish.

(2) _____ The condiments used can be chili powder, garlic, fish sauce, scallions, ginger and various other seasonings, depending on their availability during the making procedures.

After all the vegetables have been thoroughly mixed with the condiments, they are packed tightly into airtight containers. (3) _____ The containers will be opened daily to check on the maturity of the kimchi as well as releasing the gas from the fermentation process. When the kimchi is ripe enough, it is best to store the kimchi in the fridge.

(4) _____

Kimchi is a very versatile food. Renuga likes to have it together with hot rice or noodles. Sometimes she makes kimchi into soup or simply eats the kimchi on its own. Besides its great taste, kimchi is said to have some health benefits. (5) _____ Eating kimchi helps in producing radiant skin, shiny hair, lowering the level of cholesterol and helping the person to lose weight.

These days, it is so easy for Renuga to find Korean food in Malaysia. (6) _____ She can have the dish of her choice and feels she is transported back to Korea again.

- A Then, they are left to sit at room temperature for one to five days.
- B The air at room temperature will make kimchi to be fermented well.
- C The cool temperature will prevent the kimchi from becoming over fermented.
- D Whenever she misses Korean food, she can always go to the many Korean restaurants.
- E Kimchi is a famous traditional side dish made of salted and fermented vegetables.
- F During fermentation process, kimchi traps more air.
- G Firstly, these vegetables will be cleaned, chopped and coated with a mixture of ingredients.
- H Due to the fermentation process, kimchi contains good bacteria and probiotics.