

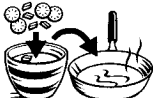
A

Recipe 1 TEMPURA

Ingredients

For the batter: flour, eggs, water, salt and pepper
Vegetables: aubergine, carrot, courgette, green pepper

A frying pan

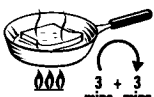
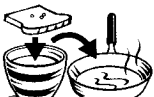
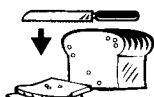


Recipe 2 FRENCH TOAST

Ingredients

Egg mixture: eggs, milk and salt
White bread, jam or syrup

A frying pan



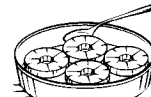


B

Recipe 1 PINEAPPLE DESSERT

Ingredients

Pineapple, sugar, flour, butter, eggs
An oven dish



Recipe 2 GRAPE BRULÉ

Ingredients

Grapes, sugar, double cream
A deep oven dish



Mixed recipes Worksheet **26**

ACTIVITY

Groupwork: writing, speaking

AIM

To put recipes in the correct order by writing and reading instructions.

GRAMMAR AND FUNCTIONS

Giving instructions using the imperative or the present simple

VOCABULARY

Food and ways of preparing food

PREPARATION

Make one copy of the worksheet for each group of four students. Cut it into sections A and B as indicated.

TIME

45 minutes

PROCEDURE

- 1 Divide the class into Group A and Group B.
- 2 Explain that they are going to write instructions for two recipes according to some pictures you are going to give them.

- 3 Ask the students to work with a partner from the same group. Give a copy of section A to each pair of students in Group A and a copy of section B to each pair of students in Group B.
- 4 Ask them to write instructions next to the pictures for recipes 1 and 2 on their worksheet. Be on hand to answer questions and to offer help with vocabulary and instructions, as this is quite a challenging task.
- 5 When they have finished, ask the students to cut the instructions for their two recipes into strips and to mix them up. They should not cut out the name of their dish and ingredients.
- 6 Now ask them to exchange their mixed up instructions with a pair of students from the other group.
- 7 Pairs of students now have mixed up instructions for two new recipes. Ask them to put the instructions in the correct order and then decide what the dishes are.
- 8 Check their answers. Below are suggested instructions for the recipes, but you should accept any correct alternatives.

ANSWERS

SECTION A

Recipe 1 Tempura

Ingredients

For the batter:

flour, eggs, water, salt and pepper

Vegetables:

aubergine, carrot, courgette, green pepper

A frying pan

Mix some flour, 2 eggs, a little water, salt and pepper in a bowl.

Slice 1 aubergine, 1 courgette, 1 carrot and 1 green pepper.

Heat some oil in a frying pan but don't heat it too much.

Dip the slices of vegetables in the mixture and then put them in the oil.

Cook them for four minutes and make sure they don't burn by stirring them with a spoon.

Serve immediately with rice and soy sauce.

Recipe 2 French toast

Ingredients

Egg mixture:

eggs, milk and salt

White bread, jam or syrup

A heavy frying pan

Mix 2 eggs, some milk and a little salt in a bowl.

Slice a loaf of white bread. (Or, Cut a loaf of bread into thick slices.)

Heat some butter in a heavy frying pan.

Dip a slice of bread into the mixture and put it in the frying pan.

Cook it for 3 minutes on each side.

Serve immediately with jam or syrup.

SECTION B

Recipe 1 Pineapple dessert

Ingredients

pineapple, sugar, flour, butter, eggs

An oven dish

Put some slices of pineapple in the bottom of an oven dish.

Sprinkle some sugar over the slices of pineapple.

Mix flour, butter, sugar and eggs in a bowl.

Pour the mixture into the dish.

Bake it for about 25 minutes.

Serve immediately with cream.

Recipe 2 Grape brulé

Ingredients

Grapes, sugar, double cream

A deep oven dish

Cut the grapes in half and take the pips out.

Spread them in the bottom of a deep oven dish.

Mix the double cream with a little sugar until it is thick.

Pour the cream over the grapes.

Sprinkle sugar over the grapes.

Put the dish under a very hot grill and cook until the sugar has melted.