

HOW TO PREPARE IT.

TASK 1

Read the following recipe and think about the way it is organized, about the language used and about the structures of the sentences.

ICY DREAMS

Ingredients (for one person):

- strawberries
- 3 flavours of ice-cream: cherry, vanilla, and nut
- chocolate sauce
- whipped cream
- 1 big strawberry for decoration

Preparation

- First, slice the strawberries
- Put them on the bottom of a shallow bowl
- Put one scoop of each ice-cream in the center of the bowl
- Put the chocolate sauce on the scoops
- Cover it all with whipped cream
- Put the big strawberry on top of the cream

TASK 2

Fill the gaps with the verbs from the lists below.

A boil grate chop sprinkle peel beat slice

1. Take the red and green peppers and _____ them into small pieces. Next add them to the mixture in the bowl.
2. Put the vegetables in the pot and cover them with water. _____ them for 20 minutes.
3. Next, _____ some cheese and _____ it over the top.
4. _____ the orange and _____ it thinly.
5. Put the eggs into a bowl and _____ them.

B grill bake melt sizzle season stir fry

1. Remember to _____ the sauce from time to time.
2. _____ the cookies for 30 minutes.
3. _____ the joint of meat with salt and pepper and _____ it for 20 minutes.
4. Next, _____ a knob of butter in the frying pan.
5. _____ the sausages until they start to _____.

TASK 3

Read the following model and underline the sequence words. Think what tenses have been used and how each piece of information is organised.

CABBAGE DISH

Ingredients for 4 portions:

- 1 cabbage
- 250g onions
- 1-2 cloves of garlic
- 100g boiled ham
- 10g margarine
- 1 tin (450 ml) sliced tomatoes
- ½ glass vegetable broth (instant)
- bread for toast
- salt and cayenne pepper

Preparation

- First, wash the cabbage and then slice it.
- Second, peel the onions and garlic and chop them.
- Slice the ham
- After this, preheat a pan and melt the margarine.
- Next put the cabbage and onions in the pan.
- Fry over a medium heat and remember to stir from time to time.
- Add the garlic and the ham and fry for a moment.
- Then, add the sliced tomatoes and the broth.
- Boil over a medium to high heat.
- Next, simmer the vegetables with the ham over a low heat for 3 – 4 minutes.
- Slice the bread and toast the slices in the toaster.
- Season the dish with salt and cayenne pepper.
- Serve the “cabbage dish” with toast.

TASK 4

A cookery magazine is running a competition, asking its readers to submit a recipe for a suitable dish for a party. Write your recipe. Use some of the sequence words.