

## UNIT 3 IN THE KITCHEN

Page 42

2. Listen and number the pictures. One picture is extra. Track 13

1. I'm frying potatoes.
2. I'm grilling fish.
3. I'm boiling pasta.
4. I'm baking a cake.

Page 43

1. Listen and number the pictures in the correct order. Track 14

1. Boil the water and add some salt in it.
2. Put the sphagetti into the boiling water.
3. Cook for ten minutes and then drain it.
4. Pour some tomato sauce on it and serve.

2. Listen and fill in the blanks. Track 15

First, put a large saucepan over high heat. Next, add the potatoes, onions, celery, carrots and water in it. Boil the vegetables until the potatoes are tender. Then, mash them slightly. In a small bowl, mix the milk and the flour and add the mixture to the mashed vegetables. After that, cook and stir until the soup gets thick. Finally, season it with parsley and serve in bowls.

Page 46

1. Listen to the recipes and number the pictures. One picture is extra.  
Track 16

1. First, mix beef, breadcrumbs, onion and garlic in a bowl. Next, mix baking soda and water in another bowl and add this into the beef mixture. Then, add spices and knead them for 10 minutes. After that, roll them into meatballs. Finally, cook the meatballs in a pan with a little oil.

2. First, boil the chicken well. Then, pull the meat apart with your fingers. After that, put the milk in a large saucepan and boil it and add the chicken into the milk and blend. Cook it for about 20 minutes. In a separate bowl, whisk together the cornstarch, rice flour, and two cups of water. Pour the mixture into the milk as you whisk it. Finally, stir in the sugar and vanilla and cook it for another 15 minutes.

3. Put sugar in boiling water and stir. Then, cool it. Add lemon juice into sugar mixture and pour 2 cups of cold water. Mix them well and put ice cubes and lemon slices in it. Finally, serve it cold.

.

2. Listen to the dialogue and write True or False.      Track 17

Pam: Do you prefer cooking pizza or pasta, Alice?

Alice: I usually prefer cooking pizza.

Pam: Do you know how to do it?

Alice: Yes.

Pam: What should you use to do it?

Alice: Umm... Flour, cheese, tomatoes, salami, green pepper, onion and some sauce.

Pam: How do you make it?

Alice: It is easy. First, make the dough. Then, spread the sauce on the dough and add the cheese on the top of it. Next, season with tomato slices, salami, pepper and onion. Finally, bake in the oven.

Pam: It sounds easy. Let's make a pizza.

Alice: Okay.

Page 52

4. Listen and fill in the blanks.      Track 18

It's easy to make an omlette. Listen! First, put some oil into a pan and heat it. Second, mix two eggs in a bowl. Then, add some salt, cheese and milk. After that, pour the mixture into the pan and fry both sides until they get light brown. Finally, serve it with sliced tomatoes.