

EPISODE 70
LEVEL B2

READING COMPREHENSION



Cooking ...



Have you ever prepared the most delicious spaghetti Bolognese? Not yet? Here is the recipe:

Ingredients:

2 tbsp olive oil
1 tbsp butter
1 small onion, **finely** (=into small pieces) **chopped** (=cut)
1 celery stalk, carrot
50g mushrooms, **diced** (=cut into small cubes)
225g **minced** (=cut into small pieces using the machine) beef
75g unsmoked bacon
2 tbsp tomato puree
125ml dry white wine
1/2tsp freshly **grated** (=to rub against a grater) nutmeg
300ml chicken stock
125ml double cream
450g dried spaghetti
2 tbsp chopped fresh flat-leaf parsley, to **garnish** (=to decorate)
Freshly grated Parmesan cheese , to serve






Method:

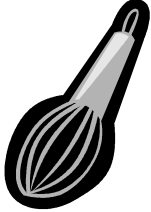

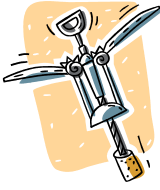

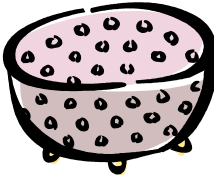
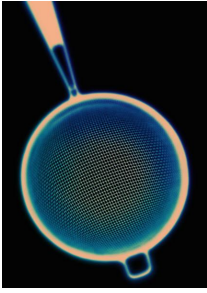
1. Heat the olive oil and butter in a large **saucepan** over medium heat. Add the onion, carrot, celery and mushrooms to the **pan**, then cook until soft. Add the beef and the bacon and cook until the beef is evenly browned.
2. **Stir** in the chicken and tomato puree and cook for 2 min. **pour in** (=add the liquid) the wine and **season it** (=sprinkle) with salt, pepper and nutmeg. Add the stock. **Bring it to the boil** (=make it boil), then cover and **simmer** (=cook slowly) gently. Stir in the cream.
3. Bring a large saucepan of slightly salted water to the boil and cook until **tender** (=soft) but still firm to the bite. **Drain** (=let water go away) and transfer to the warmed serving dish.
4. **Spoon** (=serve food with a spoon) the sauce over the pasta, garnish with parsley and serve with Parmesan cheese.



EXERCISE 1

Fill in the grid with the names of kitchen equipment, what it is used for and ingredients:

Equipment	Used to...	What ?...
		vegetables, meatí .
		vegetables, meatí .
		lemons, limes...

		<p>eggs, cream....</p>
		<p>cheese,...</p>
		<p>wine bottles</p>
		<p>soup</p>
		<p>vegetables or pasta..</p>
		<p>flour...</p>



EXERCISE 2

1. Say what type of food you can :

- a) squeeze
- b) grate
- c) sieve
- d) braise
- e) whisk

2. Say what equipment you would need to:

- a) Drain vegetables cooked in water
- b) Serve soup
- c) Beat eggs
- d) Remove lumps in flour
- e) Open a bottle of wine
- f) Stew meat

ENGLISH IN USE



The text says:

Heat the olive oil and butter in a large saucepan over medium heat. Add the onion, carrot, celery and mushrooms to the pan, then cook until soft. Add the beef and the bacon and cook until the beef is evenly browned.

Today I'd like to concentrate on using PRESENT SIMPLE TENSE to present habitual actions, laws of science and nature, permanent situation, timetables, programmed events, instructions and RECIPES..

Ex. 3

Practice:

1. Mrs Brown (receive) a letter from her son every month. He (study) abroad and (never/ forget) to write to his mother.
2. When I (go) to the dentist, I..... (feel) tense.

3. She (not / remember) new words after studying them. She (not / seem) to be able to learn them.
4. I (think) Mr Owen is a decent man.
5. What time (the plane / take off) ?
6. She (not / agree) with me.
7. It(not / matter) whether you come or not.
8. The bread(smell) delicious.
9. I (see) that you have got a new job.
10. First,(bring) a frying pan, (grease) it with butter, (mix) the ingredients,and (stir-fry) over low heat.

VOCABULARY

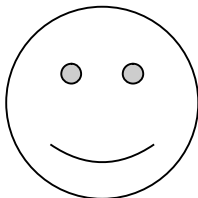
Ex. 4

Divide the words into positive, negative and neutral tastes.

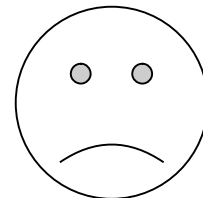
TENDER SLIMMING SOUR SWEET BITTER MOULDY GREASY FATTENING

MILKY RANCID FATTY STALE RAW SALTY CRISPY CRUNCHY SUCCULENT

ROTTEN SPICY BLAND APPETIZING INSIPID



?



Speaking focus:

Describe the foods you had the last time for breakfast and dinner at home and the last time you ate out.

IDIOM CLOSE-UP



I said the plan would work, but it all **went pear-shaped**, so I had **to eat my words**.

The whole thing sounded **a bit fishy** to me.

He was very angry when he didn't get the job, but it was just **sour grapes**.

To go pear-shaped = go badly and be very unsuccessful

To eat sb's words = admit that something you said was wrong

Fishy = suspicious and probably involving dishonesty

Sour grapes = a negative response to something because you are angry you can't have it

PHRASAL VERBS CLOSE-UP



Go on

adjective = **ongoing**

= one which continuous

Wear out

adjective = **worn out**

= weak / damaged

Break down

adjective = **broken-down**

= one that has stopped working

EXERCISE 5



Use an idiom or a phrasal verb in the following sentences:

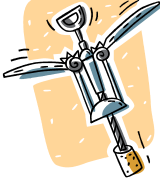

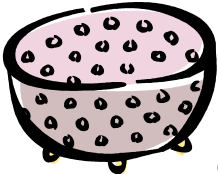
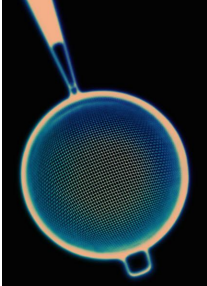


1. He was only rude about the party because he wasn't invited. It was just
2. I wanted to study abroad but all my plans
3. In our garage we've got an old fridge.
4. It was a really business. All the investments seemed suspicious.
5. They have an problem with their weight.
6. I am completely after the whole day of gardening.

KEY TO EXERCISES

Ex. 1

Equipment	Used to...	What ?...
 wok	stir-fry	vegetables, meatí .
 casserole	braise / stew	vegetables, meatí .
 squeezer	squeeze	lemons, limes...
 whisk	beat	eggs, cream....
 grater	grate	cheese,...

 <p>corkscrew</p>	<p>open</p>	<p>wine bottles</p>
 <p>ladle</p>	<p>serve</p>	<p>soup</p>
 <p>colander</p>	<p>drain</p>	<p>vegetables or pasta..</p>
 <p>sieve</p>	<p>sieve</p>	<p>flour...</p>

Ex. 3

1. Receives / studies / never forgets
2. Go / feel
3. Doesn't remember / doesn't seem
4. Think
5. Does the plane take off
6. Doesn't agree
7. Doesn't matter
8. Smells
9. See
10. Bring / grease / mix / stir-fry

Ex. 4

Positive : tender, slimming, succulent, appetising

Negative: mouldy, greasy, fattening, rancid, fatty, stale, rotten, bland, insipid

Neutral: sour, sweet, bitter, milky, raw, salty, crispy, crunchy, spicy,

Ex. 5

1. Sour grapes
2. Went pear-shaped
3. Broken-down
4. Fishy
5. Ongoing
6. Worn out