

Basic Food Each Chef Should Have in the Fridge

Vocabulary

Ex. 1. Complete the sentences with the given words:

cooling, line, mashed, up, gamy, dairy, bitter, beverage, course, herring (2), biscuits, fishmonger's, main, products, customer, cuisine, delicious, game

The _____(1) asked for a sample before buying the cheese in the gourmet store.

_____(2) _____(3) are essential for various recipes such as creamy soups and cheesy gratins.

The _____(4) stand had a variety of fresh seafood, including lobster and salmon.

The _____(5) meat was marinated in red wine and rosemary before being grilled on the barbecue.

_____(6) is a common ingredient in Scandinavian cuisine, used in dishes like pickled _____(7) rolls.

The chef made some traditional _____(8) to accompany the hot apple pie dessert.

The _____(9) herbs add a unique taste to this Mediterranean salad.

Some people love the _____(10) flavor of wild game, while others find it too intense.

This slow-cooked roast lamb was simply _____(11), with tender and juicy meat.

A glass of homemade lemonade is a perfect _____(12) _____(13) on a hot summer day.

Italian _____(14) is famous for its pasta dishes, pizza, and flavorful sauces.

As an appetizer, we had bruschetta followed by risotto as the _____(15) _____(16).

The steak came with a side of creamy _____(17) potatoes and sautéed mushrooms.

The restaurant had a long _____(18) _____(19) for their popular weekend brunch menu.

Grammar

Ex. 1. Choose the correct answer.

1. This is ... book.

- a) a
- b) an
- c) –
- d) the

2. ... are my books over there.

- a) This
- b) These
- c) That
- d) Those

3. I live in ... Russian Federation.

- a) a
- b) an
- c) –
- d) the

4. I can buy myself ...

- a) flower
- b) flowers
- c) floweres

d) floweren

5. I knew a lot of ... in my life.

a) man

b) mans

c) men

d) mens

6. This is ... phone.

a) Peter

b) Peter's

c) a Peter's

d) the Peter's

7. Jane ... reading books.

a) love

b) loves

c) is love

d) is loves

8. I ... a student.

a) am

b) is

c) are

d) do

Ex. 2. Make Participle II.

1. cook / breakfast

2. scramble / eggs

3. salt / sturgeon

4. fry / meat

5. boil / milk

Ex. 3. Ask five types of questions to the sentence below.

Anna went shopping yesterday.

Reading

Ex. 1. Read the text.

Basic Food Each Chef Should Have in the Fridge

Every chef, whether they are a professional or someone who just likes to cook at home, has their own personal style and taste. However, there are certain basic foods that most chefs agree should be in the fridge of every kitchen. These are some of them.

Butter

Butter is a very important ingredient in many recipes. It adds a lot of flavour to food and makes it taste better. There are different types of butter: salted, unsalted, sweet, and cultured. Some chefs use unsalted butter because it is healthier and does not contain as much sodium as other types of butter. However, others prefer salted butter because it tastes better. You can also use butter to grease pans and baking dishes so that food does not stick to them.

Eggs

Eggs are one of the most versatile foods. They can be cooked in many ways and used in many different dishes. For example, you can fry them, boil them, scramble them, or poach them. Eggs are also an important ingredient in cakes, cookies, and other baked goods. If you have eggs in your fridge, you will never run out of ideas for what to cook.

Cheese

Cheese is another very important ingredient in many recipes. It is used in sandwiches, salads, pizzas, pasta dishes, and more. There are many different types of cheese, each with its own unique taste and texture.

Some popular types of cheese include cheddar, mozzarella, Swiss, and Parmesan. You can buy cheese pre-sliced, shredded, or in blocks. If you buy it in blocks, you can cut it into slices or shred it yourself.

Milk

Milk is used in many recipes, especially baking recipes. It is also a common ingredient in sauces, soups, and hot drinks like tea and coffee. Some people drink milk on its own, but others prefer to add things to it, like chocolate or strawberry syrup. There are different types of milk: whole milk, low-fat milk, and skim milk. Whole milk has the most fat and is the creamiest, while skim milk has the least fat and is the thinnest.

Yogurt

Yogurt is a healthy food that can be eaten on its own or used as an ingredient in many recipes. It is made by fermenting milk with bacteria, which gives it a thick, creamy texture. Yogurt is often eaten for breakfast, either plain or with fruit, nuts, and honey. It can also be used to make smoothies, salad dressings, and marinades. Some people even use yogurt as a substitute for sour cream in recipes.

These are just a few of the basic foods that every chef should have in their fridge. They are all very versatile and can be used in many different ways. If you have these foods in your kitchen, you will always be able to whip up something delicious!

Ex. 2. Answer the questions.

1. Why is butter considered an important ingredient in many recipes?
2. What are the different types of butter and why do some chefs prefer unsalted butter?
3. How can eggs be used in cooking?
4. In what types of dishes is cheese commonly used?
5. What are some popular types of cheese?
6. How is milk used in baking recipes?

7. What are some different types of milk and how do they differ in terms of fat content?

Communication

Ex. 1. Make sentences using the following words

1. favorite/kind/food
2. pizza/Fridays/eat
3. pass/salt/please
4. mom/cooks/delicious
5. always/snack/after
6. breakfast/morning