

## COOKING

### 11.1. Vocabulary

**Ex. 1.** Match the words to their Russian equivalents.

1. to grate a potato	a. тереть картофель на терке
2. to form the meat into balls	b. закрывать крышкой
3. to chop the meat finely	c. делать фрикадельки
4. to baste the meat	d. снимать крышку
5. to uncover	e. варить картофель в мундире
6. to bring to boil	f. поливать мясо подливкой
7. to cover	g. мелко рубить мясо
8. to boil potatoes in jackets	h. доводить до кипения

**Ex. 2.** Translate the following words and phrases into English.

1. нарезать картофель тонкими (толстыми) ломтиками
2. снять всю пену
3. солить
4. очищать картофель
5. скоблить / очищать от кожуры молодой картофель
6. делать гуще, добавляя муку
7. делать мясной фарш
8. быстро переворачивать
9. перчить
10. приправлять
11. добавлять немного молока
12. смывать с овощей грязь и пыль
13. очищать кочан капусты от внешних листьев
14. удалять из рыбы все кости

*Ex. 3. Complete the sentences with the given words.*

<b>from, clear, cut (2), off, fry, rubbing, through, into, in, stalk</b>
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I like to \_\_\_\_\_(1) \_\_\_\_\_(2) the \_\_\_\_\_(3) from a beetroot before cooking it.

Can you please \_\_\_\_\_(4) potatoes \_\_\_\_\_(5) quarters for me?

My mom taught me how to \_\_\_\_\_(6) fish \_\_\_\_\_(7) oil when I was young.

The recipe calls for \_\_\_\_\_(8) a potato \_\_\_\_\_(9) a grater, but I prefer to use a food processor.

Make sure to \_\_\_\_\_(10) the meat \_\_\_\_\_(11) the bone before serving it to your guests.

## **11.2. Grammar**

*Ex. 1. Form Past Simple and Past Participle of the following verbs.*

tell, show, ask, answer, send, give, help, forget, invite, call, serve

*Ex. 2. Translate into Russian.*

1. I was asked to bake a cherry pie.
2. The guests were offered lamb chops, beef stew and fried chicken as a main course.
3. The waiter was told to serve all the guests.
4. Samovar was used to boil water for tea.
5. Kefir is made of fermented cow's milk.
6. Customers were informed of the new prices.
7. Okroshka will be served in hot weather.
8. The dishes were washed by my mother.
9. Cheese is cut with a special knife.
10. This soup is prepared of kidneys and salted cucumbers.

*Ex. 3. Translate into English.*

1. Это блюдо готовят из мяса и овощей.
2. Мою маму попросили испечь яблочный пирог.
3. Лимон режется тонкими ломтиками (in thin slices).
4. К этому блюду подают жареный картофель.
5. Стол был накрыт до прихода гостей.
6. Обед был заказан вчера.
7. Чай был подан в красивых чашках.
8. Обед будет приготовлен лучшими поварами.
9. Начинка из яблок будет использоваться для этого пирога.
10. Мы были приглашены на вечеринку нашими друзьями.

**11.3. Reading**

*Ex.1. Read the text.*

Cooking is one of the most satisfying things I do. It's also a great way to relax after work, and it's creative because you can often change recipes and make up your own. Here are three of my favourites.

My grandmother taught me how to cook this dish. She used to baste the meat with the sauce every ten minutes for two hours. I don't have time to do that, so I just cover it with a lid and put it in the oven at 180°C for two hours. I serve it with mashed potatoes and peas.

I love my mother's soup. It's really simple but full of flavour. First, she puts a chicken in a big pot with water, salt, and some vegetables: onions, carrots, and celery. Then she brings it to the boil and skims it clean. After that, she leaves it to simmer for about an hour. Next, she takes out the chicken, and when it's cool, she takes all the meat off the bones and puts it back into the pot. Finally, she adds pasta or rice and cooks it for another ten minutes. We usually eat it on Sundays.

This is my recipe for potato pancakes. First, I grate a potato and put it in a bowl. Then I add an egg, some flour, and a little salt and pepper. I mix it

all together and form the mixture into small balls. Next, I heat some oil in a frying pan and put the balls in it. I fry them until they're golden brown, then I take them out and put them on kitchen paper to drain. They're delicious!

**Ingredients:**

- 1 kg braising steak
- 4 tablespoons olive oil
- 2 red onions
- 3 cloves garlic
- 2 teaspoons paprika
- 2 teaspoons dried thyme
- 2 bay leaves
- 2 x 400 g tins chopped tomatoes
- 2 tablespoons tomato purée
- 500 ml beef stock
- salt and freshly ground black pepper

**Method:**

1. Preheat the oven to 180°C.
2. Cut the steak into large cubes. Heat 2 tablespoons olive oil in a large frying pan and fry the meat until it is brown on all sides. Transfer the meat to a large casserole dish.
3. Chop the onions and garlic, then fry them in the frying pan with the remaining oil until they are soft. Add the paprika, thyme, bay leaves, tomatoes, tomato purée, and stock to the pan. Bring it to the boil, then pour the mixture over the meat. Season with salt and pepper.
4. Cover the casserole dish with a lid and cook in the oven for 2 hours, or until the meat is very tender. Check it every half an hour to make sure there is enough liquid - if it gets too dry, add a little more water.

5. Remove the bay leaves before serving. This dish goes well with mashed potatoes and green vegetables.

I've been cooking this recipe for years. It's really easy, and everyone loves it. The secret is to cook it for a long time, so the meat becomes tender. You can also cook it in a slow cooker for 6-8 hours on low. If you prefer, you can use pork instead of beef.

*Ex. 2. Think of a title for the text. Share your ideas.*

*Ex. 3. Answer the questions.*

1. What are three of the author's favorite recipes?
2. How does the author modify their grandmother's recipe for braising steak?
3. Describe the process of making the author's mother's soup.
4. How does the author make potato pancakes?
5. What ingredients and method are provided for the braising steak recipe?
6. Why does the author recommend cooking the braising steak for a long time?
7. What other meat can be used as an alternative in the braising steak recipe?

#### **11.4. Writing**

*Ex.1. Think of the last time you cooked something. What dish was it? Write 10-12 sentences describing all the actions you did to make it.*