

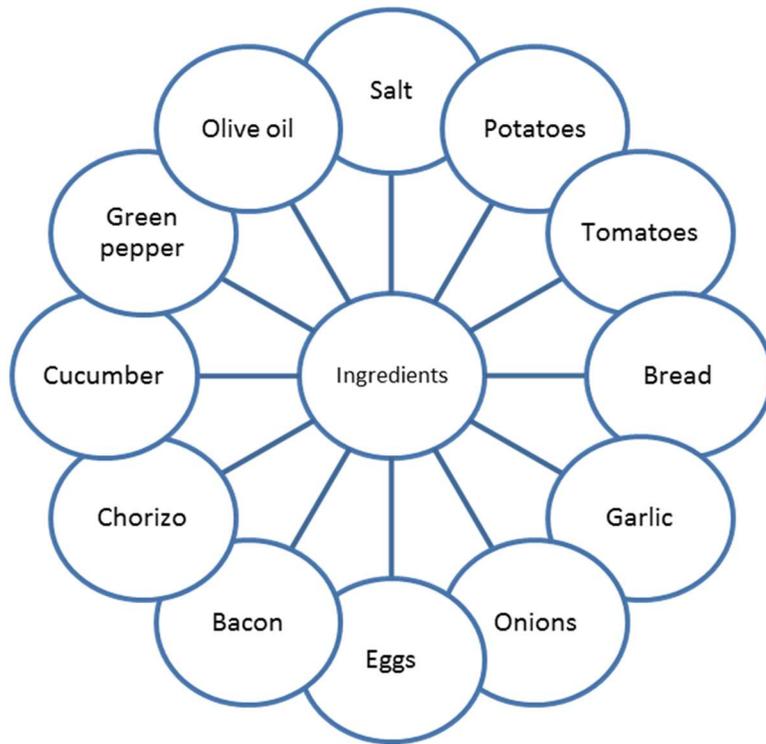


Worksheet

1. Full English breakfast, Sunday roast, sandwiches or fish and chips are typical British dishes. Do you know any typical dishes from your country? Here are three traditional Spanish recipes. In groups, choose one.

Spanish omelette	Andalusian gazpacho	Extremaduran migas
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2. In your group, look at the ingredients in the vocabulary bubbles and choose the ingredients in your recipe. Put a ✓ next to the ingredients:





Spanish omelette Worksheet

3. Now, fill in the missing letters of your recipe to check the ingredients you chose in exercise 2:

Spanish omelette:

- 4 medium _ot_t_es
- 6 e__s
- 1 medium o_i_n
- O_iv_ o_l
- S_It

4. Choose a, b or c to complete the steps to make a Spanish omelette!:

1. _____ the potatoes and onions into pieces.
 - a. Chop
 - b. Whisk
 - c. Bake
2. Put a lot of oil into a pan and _____ the onions for two minutes.
 - a. Scramble
 - b. Chop
 - c. Fry
3. _____ the potatoes to the onions and fry for 12 more minutes.
 - a. Melt
 - b. Add
 - c. Grate
4. _____ the eggs in a bowl and add the potatoes and onions.
 - a. Whisk
 - b. Peel
 - c. Cut
5. Heat the pan with oil and add the mixture. Wait for 2-3 minutes and _____ the omelette. Then, wait for another 2-3 minutes and it is ready.
 - a. Blend
 - b. Flip
 - c. Squeeze

5. Now, in groups, present your recipe verbally to the rest of the class.



Andalusian gazpacho Worksheet

3. Now, fill in the missing letters of your recipe to check the ingredients you chose in exercise 2:

Andalusian gazpacho:

- 1Kg t_ma_o_es
- 1 gr_ee_ p_ppe_
- 1 small _n_on
- 1 c_um_er
- 1 _arl__ clove
- Ol__e _il
- S_I_

4. Choose a, b or c to complete the steps to make Andalusian gazpacho! :

1. _____ all the vegetables well.
 - a. Melt
 - b. whisk
 - c. wash
2. _____ the vegetables into small pieces
 - a. Bake
 - b. Chop
 - c. spread
3. _____ the cucumber, the onion, the garlic and the green pepper in the blender.
 - a. Blend
 - b. Squeeze
 - c. Scramble
4. _____ the olive oil and salt to the vegetables and blend again.
 - a. Melt
 - b. Add
 - c. Grate
5. _____ the tomatoes piece by piece until you have a smooth cream.
 - a. Boil
 - b. Squeeze
 - c. add

5. Now, in groups, present your recipe orally to the rest of the class.



Extremadurian migas Worksheet

3. Now, fill in the missing letters of your recipe to check the ingredients you chose in exercise 2:

Extremadurian migas:

- 1 loaf of hard b_ea_
- 200gr _aco_
- 1 small c_or_z_
- 5 g_rl_c cloves
- Ol__e o_l
- _alt

4. Choose a, b or c to complete the steps to make Extremadurian migas! :

1. _____ the bread, the chorizo and the bacon into small pieces.
 - a. Chop
 - b. Whisk
 - c. Bake
2. _____ water and salt to the bread and wait for a few minutes.
 - a. Melt
 - b. Add
 - c. Grate
3. In a pan, _____ the garlic until golden brown.
 - a. Scramble
 - b. Chop
 - c. Fry
4. Take out the garlic and _____ the chorizo and the bacon.
 - a. Grate
 - b. Slice
 - c. Add
5. Add the bread and the garlic and _____ for 30 minutes on a low heat.
 - a. Blend
 - b. Spread
 - c. Simmer

5. Now, in groups, present your recipe orally to the rest of the class.