

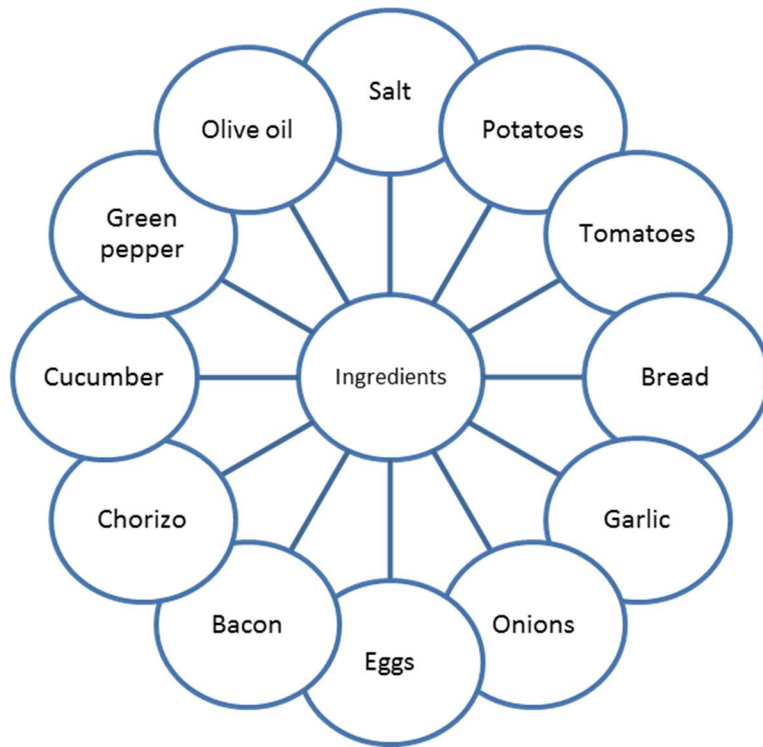


Worksheet

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.