

İNGİLİZCE

Unit – 3 Cooking

Add:	Ekleme
A bunch of:	Bir demet
Bake:	Fırında pişirmek
Boil:	Kaynatmak
Fry:	Yağda kızartmak
Mash:	Püre haline getirmek
Pour:	Dökmek
Chop:	Doğramak
Dice:	Küp küp doğramak
Cook:	Pişirmek
Ingredients:	İçindekiler/malzemeler
Peel:	Kabuğunu soyarak
Constantly:	Sürekli olarak
Describe:	Tarif etmek
Delicious:	Lezzetli
Slice:	Dilimlemek
Dough:	Hamur
Flour :	Hamur
Freeze:	Dondurmak
Melt:	Eritmek
Cover:	Üstünü örtmek
Recipe:	Tarif
Meatball:	Köfte
Prepare:	Hazırlamak
Raw:	Çiğ
Heat:	Isıtmak
Mix:	Karıştırmak
Mixture:	Karışım
Roll:	Yuvarlamak
Saucepan:	Tencere
Bowl:	Kase
Stir:	Karıştırmak
Spread:	Üstüne sürmek
Sprinkle:	Serpme
Step:	Adım/aşama
Taste:	Tadına bakmak
Until:	E kadar
Warm:	Ilık
Enjoy your meal!:	Afiyet olsun
First:	İlk
Spicy:	Baharatlı
Sour:	Ekşi
Sweet:	Tatlı
Bitter:	Acı
Salty:	Tuzlu
Greasy:	Yağlı
Pan:	Tava
Tablespoon:	Yemek kaşığı
Teaspoon:	Çay kaşığı
Baking powder:	Kabartma tozu

Common Expressions

Enjoy it!	Afiyet olsun!
What are the ingredients of....?	İçindeki malzemeler neler?
It tastes good!	Tadı güzel.
First:	İlk olarak, öncelikle
Second:	İkinci olarak
Next/Then/After that	Daha sonra
Finally:	Son olarak

Boil:	Eggs, vegetables
Peel:	Tomatoes, orange, potatoes
Fry:	Potatoes, chicken, sausages
Slice:	Bread, cucumber, avocado
Pour:	Milk, water, olive oil
Sprinkle:	Salt, pepper
Bake:	Cake



peel



cut



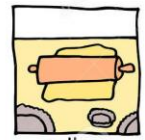
grate



mix



whip



roll



cook



fry



bake

1. To make an omlette you need:

Two eggs

1 spoon of olive oil

Some cheese

A pan

A bench of salt and pepper

First heat the pan, Second put some olive oil, Crack two eggs After that put some cheese and sprinkle pepper and salt, Finally cook it 10 minutes and serve it, Enjoy your meal!

Whic one is not an ingredient to make an omlette?

- a) Two eggs
- b) Potatoes
- c) Salt
- d) Olive oil

2. What is the second step of cooking omlette?

- A) Heat the pan
- B) Serve it!
- C) Crack two eggs
- D) Sprinkle some salt

Odd one out

- 1. Spoon pan cook
- 2. Bake pour fry
- 3. Potato tomato chicken
- 4. Sprinke spread teapot
- 5. Sour tasty mix

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