

PRZYDATNE ZWROTY

WSTĘP

- **Hello all you food lovers!** Witajcie, miłośnicy gotowania!
- **I'm going to share a recipe for ...** Podzielę się z Wami przepisem na...
- **My readers would like to know how to make ...**
Moi czytelnicy chcieliby wiedzieć, jak przygotować...
- **You asked me how to cook/make ...**
Pytaliście, jak ugotować/zrobić...

KOLEJNOŚĆ

- **first, then, next, after (that)**
- **while, during**
- **finally, in the end**

ZAKOŃCZENIE

- **Enjoy your cooking!** Miłej zabawy przy gotowaniu!
- **Bon appétit!** Smacznego!

1

Na blogu kulinarnym znalazłeś/znalazłaś przepis na naleśniki. Sprawdź, czy zawiera takie elementy jak: składniki, akcesoria kuchenne i sposób przygotowania.

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My dear young chefs,
You keep asking me about my favourite dish. There's nothing like pancakes! My dad taught me to make them.

Ingredients:

3 cups flour	a pinch of salt
3 eggs	1 teaspoon of sugar
1 cup milk	2 tablespoons of oil
2 cups water	

First, mix everything except the oil in a bowl. Then, heat some oil in the frying pan and pour enough of the mixture into the frying pan – it needs to cover the bottom of the pan entirely. Fry the pancakes for about two minutes on each side. You will see they are ready when they become light brown and crispy. I like my pancakes best with cottage cheese and jam. How about you?

Posted July 10, 2020 by Cuisine King

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Składniki:

Aksesoria kuchenne:

Sposób przygotowania:

2

Wskaż zdania rozkazujące w tekście z zadania 1.

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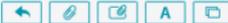
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3

W kolejnym wpisie na blogu Cuisine King przedstawił swój słynny przepis na zupę pomidorową. Niestety, w przepisie brakuje informacji o ilości składników. Zapytaj o to autora w komentarzu pod wpisem.



My dear Wonderchefs,
It's tomato soup day today!

Ingredients:
fresh tomatoes (peeled and crushed)
tomato paste or juice
chicken broth
fresh dill (chopped)
rice
fresh cream
salt, pepper

In the beginning, cook the rice in bags in the chicken broth. Then, take the bags out and add the crushed tomatoes and the tomato paste or juice to the broth. Next, add dill, salt and pepper. After that, boil the soup for 20 minutes. Cool it and leave it in the fridge for the next day. It will be better because the tomato and dill flavour will be stronger. Finally, serve the soup hot in plates with sour cream and the rice and decorated with more freshly chopped dill. Bon appétit!

Posted July 12, 2020 by Cuisine King

COMMENTS

foodie says:

Hi Cuisine King, your recipe looks amazing, but you haven't told us all the important things.

1. **How many** tomatoes should I buy?
2. **How much** tomato paste or juice should I add?

July 12, 2020 at 10:59 a.m.

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Wykonaj poniższe zadanie.

Przygotuj wpis na blogu z przepisem na twoje ulubione danie. We wpisie:

- napisz, jakie składniki są potrzebne, żeby przygotować to danie,
- wyjaśnij, jak je przyrządzić,
- poproś czytelników o podzielenie się przepisami na ich ulubione dania.

Limit słów: 50–120.
