

# CUISINES

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# Kitchen



# Cooking



# Haute Cuisine



# Italian food

Simple food: 4 to 8 ingredients

pizza



pasta

# Italian food

- Who cooks pizza in the song?
- What do you need to make pizza?
- Who cooks pasta?
- What are the ingredients?
- Do you like cooking?
- How often do you cook when at home?
- Do you like Italian food?
- How often do you go to Italian restaurants?
- Do you like pizza/pasta?

# Italian food

## Nouns (Ingredients)

- Flour
- Tomato
- Ham
- Salami
- Pepper
- Sea food
- Prawn cocktail
- Olive oil
- Mozzarella

## Verbs

- Wash
- Dry
- Peel
- Cut / Slice
- Add
- Mix
- Stir

# French cuisine

Rich tastes, delicious recipes

Apple pie with cream



Pancakes



# Apple pie

- Where did the grandma go?
- Where did the children find the recipe of an apple pie?
- What are the ingredients?
- Who peels and slices the apples?
- Who makes the pastry mixture?
- When is the pie ready?
- Does it look great?
- Does it taste delicious?
- Do you like an apple pie?

# Apple pie

A great recipe in a magazine

- butter
- eggs
- flour
- sugar
- baking powder
- apples

- Wash and dry
- Peel and slice
- Mix the ingredients together
- Pour the mixture into the dish
- Place the slices of apples on top
- Place the dish into the oven
- Take it out of it
- Look and smell great
- Taste delicious



# British and American food

## Chocolate cake

is made with chocolate. The history of chocolate cake goes back to 1764, when Dr. James Baker discovered how to make chocolate by grinding cocoa beans between two massive circular millstones.



# Chocolate Cake

- Do you like a chocolate cake?
- What are the ingredients?
- Does it take long to mix the butter and sugar?
- What do you add then?
- When is the cake ready?
- Can you make a chocolate cake?
- How often do you make a chocolate cake?

# Chocolate cake

- Measure the ingredients
- Butter
- Sugar
- Flour
- Eggs
- Chocolate
- Fudge (помадка)

## Nouns

- Kitchen scales
- Bowl
- Knife
- Tablespoon
- Teaspoon
- Fork
- Pan
- Saucepan
- Cake tin

# Black Magic cake

- 2 cups of flour
- 2 cups of sugar
- 1 cup of cocoa powder
- 2 teaspoons of soda
- 1 teaspoon of baking powder
- 2 eggs
- 200 grams of butter

- Preheat the oven to
- Grease
- Sprinkle
- Shake
- Sift
- Whisk (mix liquids, eggs)
- Pour
- Bring to a boil
- Cool
- Bounce back
- Bake in preheated oven
- Cool, Frost and decorate

# British and American food

## Halloween Caramel Apples



# Caramel Apples

## What you need

- 5 medium apples
- 5 wooden ice cream sticks
- 300 grams caramel candy
- 2 tablespoons of water
- a saucepan

## Instructions

- Wash and dry the apples
- Push the wooden stick into the centre of each apple
- Put the caramel candy into the saucepan, add water and cook slowly for a few minutes. Stir all the time. The candy should melt completely
- Take each apple by the wooden stick and put it into the caramel. Cover it all.
- Put the caramel apples into the fridge for about 1 hour
- Enjoy your apples!

# TV Food Shows

- Смак с Иваном Ургантом
- Телекафе
- Званный ужин
- Едим дома
- Вкус жизни
- Пицца богов
- Big cook, Little cook
- Eggs 'n' Baker
- Food Glorious Food
- Home Cooking
- I can cook
- The Little Paris Kitchen
- Master Chef
- Ready Steady Cook
- Saturday Kitchen
- Taste
- Weekend Kitchen

# Scarborough Fair

Are you going to Scarborough Fair?  
Parsley, sage, rosemary and thyme  
Remember me to one who lives  
there  
He once was a true love of mine

Tell him to make me a cambric shirt  
Parsley, sage, rosemary and thyme  
Without no seams nor needle work  
Then he'll be a true love of mine

Have him wash it in yonder dry well  
Parsley, sage, rosemary and thyme  
Where ne'er a drop of water e'er fell  
And then he'll be a true love of mine

Tell him to find me an acre of land  
Parsley, sage, rosemary and thyme  
Between salt water and the sea  
strands  
Then he'll be a true love of mine

Tell him to reap it with a sickle of  
leather  
Parsley, sage, rosemary and thyme  
And gather it all in a bunch of  
heather  
Then he'll be a true love of mine

Are you going to Scarborough Fair?  
Parsley, sage, rosemary and thyme  
Remember me to one who lives  
there  
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# Scarborough Fair

Parsley



Sage



Rosemary



Thyme

