



INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

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Učební materiál

Sada: Kultura a reálie anglických mluvících zemí

Téma: English/American Cousine

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Předmět: Anglický jazyk

Ročník: 2.-3. ročník - VG

Využití: Učební materiál pro výuku anglického jazyka

Anotace: The worksheets can be used when learning about culture of the United Kingdom and the United States. The material focuses on a traditional recipe from England. The tasks concentrate on listening/reading comprehension, speaking skills, and logical thinking.

**Gymnázium Vincence Makovského se sportovními třídami
Nové Město na Moravě**

A Traditional English Favorite



- I. The picture above is a traditional English dish that uses a type of animal in its name. With a partner, create a name for this dish using some kind of animal in the title. Be ready to explain why you chose this name. _____

II. Look at the list and choose the word that you think best fits into the ingredients list: sausages, milk, eggs, salt, fat, flour

1. Ingredients: 4 large, fresh _____ measured in a jug
2. Equal quantity of _____ to eggs
3. Equal quantity of _____ to eggs
4. Pinch of _____
5. 2 tablespoons of _____ (lard, butter, vegetable oil)
6. 6 beef or pork _____

III. The recipe instructions are scrambled. Try to put the following instructions in the correct order:

1. Slowly and gradually add the same amount of flour (as the eggs) into the milk and egg mixture, again using an electric hand beater or hand-whisk to create a smooth batter resembling thick cream.
2. Put the sausages along with the fat into a baking pan. Heat the pan with the sausages in the oven.
3. Heat the oven to the highest temperature possible.
4. Leave the batter to rest in the kitchen for a minimum of 30 minutes, longer if possible - up to several hours.
5. Stir the batter one more time adding 2 tbsps of cold water. Pour the batter into the baking pan and over the sausages. Return quickly to the oven.
6. Leave to cook until golden brown approx 20 minutes.
7. Lightly brown the sausages in a frying pan.
8. Pour the eggs and milk into a large mixing bowl and add the pinch of salt. Mix thoroughly with an electric hand beater or hand whisk. Leave to stand for 10 minutes.

Key words and phrases: jug, pinch, whisk, batter, tablespoon

Answer Sheet:

Part I - Toads in the Hole

Part II - eggs, milk, flour, salt, fat, sausages

Part III -

1. Heat the oven to the highest temperature possible.
2. Pour the eggs and milk into a large mixing bowl and add the pinch of salt. Mix thoroughly with an electric hand beater or hand whisk. Leave to stand for 10 minutes.
3. Slowly and gradually add the same amount of flour (as the eggs) into the milk and egg mixture, again using an electric hand beater or hand-whisk to create a smooth batter resembling thick cream.
4. Leave the batter to rest in the kitchen for a minimum of 30 minutes, longer if possible - up to several hours.
5. Lightly brown the sausages in a frying pan.
6. Put the sausages along with the fat into a baking pan. Heat the pan with the sausages in the oven.
7. Stir the batter one more time adding 2 tbsps of cold water. Pour the batter into the baking pan and over the sausages. Return quickly to the oven.
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