

Cottage Pie



1 Listen to a TV chef giving a recipe for a traditional British dish called *Cottage Pie*. Underline all the ingredients by choosing them among these:

boiled potato	eggs	garlic
green pepper	mashed potato	milk
cheese	minced beef	onion
mushrooms	fried potato	roast beef
tomato	water	peas





2 Listen again and complete the recipe.

First [1]_____ the onion and garlic. Then put them in a [2]_____ for 5 minutes. Then [3]_____. Three minutes later, add [4]_____ grams of [5]_____ and cook it until it turns brown.

Add [6]_____ and a tablespoon of water and simmer for [7]_____ minutes.

Meanwhile, [8]_____ and cook a potato, and then mash it with a little [9]_____.

First put the [10]_____ in the dish and then the [11]_____.

Finally, put the dish into the oven for [12]_____ minutes.

3 Answer these questions about the recipe.

1. How much milk is needed?

   _____

2. How many people is the pie cooked for?

   _____

3. After adding the water, should the pan be covered?

   _____

4. How much time should the pie be popped in the oven?

   _____



4 Translate these words.

- chop _____
- fry _____
- mash _____
- peel _____
- simmer _____
- stir _____
- tablespoon _____



Let's get Cooking!

Cottage Pie Keys



* The Cottage Pie is made of beef whereas the Shepherd's Pie is made of lamb.

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2 Listen again and complete the recipe.

First [1] chop the onion and garlic. Then put them in a [2] frying pan for 5 minutes. Then add [3] green pepper. Three minutes later, add [4] 500 grams of [5] minced beef and cook it until it turns brown.

Add [6] one chopped tomato and a tablespoon of water and simmer for [7] 15 to 20 minutes.

Meanwhile, [8] peel and cook a potato, and then mash it with a little [9] milk.

First put the [10] meat in the dish and then the [11] mashed potato.

Finally, put the dish into the oven for [12] 10 minutes.

3 Answer these questions about the recipe.

1. How much milk is needed?
   Little, just a drop
2. How many people is the pie cooked for?
   For four people
3. After adding the water, should the pan be covered?
   Yes, it should
4. How much time should the pie be popped in the oven?
   Ten minutes



4 Translate these words.

- chop _____
- fry _____
- mash _____
- peel _____
- simmer _____
- stir _____
- tablespoon _____



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Script:

OK. Well, the first thing we need to do is to chop the onion and garlic; chop it into very small pieces, like this. And then we put both the onion and the garlic into a frying pan and fry it for, let's see, about 5 minutes, yes, 5 minutes is enough, until it's soft. Then we add some chopped green pepper and fry it all for another 3 minutes.

Now we add the meat, about 500 grams of minced beef and cook it, stirring it, until it turns brown... OK. Time to add one chopped tomato. Just one tomato is enough; and remember that this is to serve four people. And we also add a tablespoon of water... Perfect. We can cover that now and let it simmer for 15 to 20 minutes. 20 minutes should be enough for the meat to be nice and soft and tender ... Just smell that! Beautiful! ...

Now, meanwhile we need to peel a potato and then cook it. When it's soft, we mash it together with just a drop of milk. Finally, of course, we put the meat in a big dish and cover it with the mashed potato; and pop it in the oven for just 10 minutes. Look, here's one I made earlier. And you can see just how delicious it is...