

Kitchen utensils

chopper
kitchen scales
toaster
tea strainer
frying pan
sieve
blender
casserole
mixer
rolling pin
sauce-pan
grater
kettle
mincer
colander
lemon squeezer

- **utensil** | a tool with a particular use, especially in a kitchen or house *In the drawer was a selection of kitchen utensils | spoons, spatulas, knives and whisks.*
- **appliance** | a device, machine or piece of equipment, especially an electrical one that is used in the house, such as a cooker or washing machine *electric = domestic = household appliances*
- **gadget** | a small device or machine with a particular purpose *kitchen gadgets*
- *Have you seen this handy little gadget*
- *It's for separating egg yolks from whites.*



- bain marie pot (double boiler)



- mortar and pestle



- whisk

Reading comprehension p. 217

serrated knife/ edge

- What are the most basic kitchen utensils?
- What kitchen utensils reduce the preparation time of many dishes?
- What kitchen utensils help to preserve the nutritional value of vegetables?
- What are the advantages of a good electric blender?
- What piece of equipment is now used instead of pestle and mortar?

- Why was the new kitchen necessary?
- Into what parts was the new kitchen divided?
- What equipment did the main kitchen have?
- Why did the chef insist on having fridges with glass doors?



meat tenderizer



potato masher



kitchen scooper



kitchen silicone brush

Make a list of kitchen utensils according to their function and use.

- Boiling and frying food:
- Baking food:
- Cutting food:
- Grinding and crushing food:
- Measuring food:
- Preparing vegetables, pasta, rice:

Match

mesh

pestle

skillet

gadget

mortar

casserole

serrated

whetstone

- holes of a certain size in a network
- an instrument with a heavy rounded end for crushing substances in a special bowl
- a flat pan with a long handle used for frying food, especially in the home
- a small machine or useful apparatus
- bowl made from a hard material in which substances are crushed
- a deep usually covered dish in which food, esp. meat, may be cooked and served
- having a row of connected V-shapes like teeth on the edge
- a stone used for sharpening knives

Read chef's directions. Say what kitchen utensils you would use in order to carry out the directions:

- I want some grated cheese for the salad.
- Cut these pieces of veal and fry them.
- Boil up these chicken bones for stock.
- Keep stirring that sauce.
- Sift the flour carefully.
- That cabbage is ready now. You can strain it.
- Roll out the pastry.
- Squeeze a lemon and sprinkle the fish with lemon juice.
- Carve the lamb into slices and arrange them on a hot serving dish.
- Prepare half a kilo of minced meat.
- Add egg yolks and whisk it all well.
- Melt the chocolate.
- Sharpen the knife before you slice the cucumbers.
- Sprinkle the dish with freshly-ground pepper.
- Steam the vegetables for 10 minutes.