

Describing dishes

Menu, p. 1

Homemade leek and potato soup

Hot and tasty combination of fresh leeks and potato seasoned with fresh herbs

Crudités with garlic mayonnaise

Crunchy fresh vegetables served with a tasty garlic mayonnaise dip

Stuffed mushrooms

Deep-cupped mushrooms packed with cheese and prawns, coated with breadcrumbs and fried

Waltons' chicken in Beaujolais

The chicken is blazed in brandy, cooked in the red wine and garnished with glazed onions and butter-fried croutons.

Creamed fillet of beef with peppers

Thin slices of beef fillet, cooked in cream with paprika and thinly-sliced red peppers.

Menu p.2

Escalopes of veal Swiss style

Thin pieces of veal are pan-fried, topped with mushroom, tomatoes and cheese, and glazed.

Calf's liver with avocado and mango

Pan-fried and served with a buttery orange sauce.

Medallions of beef a la mode du chef

Two medallions cut from the fillet are cooked to your liking; one topped with asparagus and Hollandaise sauce, the other with a rich dark mushroom sauce.

Poached pears Balmoral

Poached in vanilla syrup, served on hazelnut ice-cream and coated with chocolate sauce.

Chocolate Marquise

A rich dark chocolate mousse enclosed in thin slices of light Brandy-soaked sponge cake

read the Menu
(p. 183) and
identify:

- Starters, main courses, desserts
- Meat offered
- Methods of cooking which are described

- blazed in brandy
- garnished with glazed onions
- topped with mushrooms
- enclosed in slices of sponge cake
- cooked in vanilla syrup
- seasoned with fresh herbs
- coated with bread crumbs/chocolate sauce
- poached in red wine

odd one out
(ex. 4, p. 185)

- mango, avocado, pear, hazelnut
 - leek, basil, pepper, asparagus, garlic
 - veal, beef, calf, pork
 - prawn, shrimp, lobster, squid
-
- mango, avocado, pear, ~~hazelnut~~
 - leek, basil, ~~pepper~~, asparagus, garlic
 - veal, beef, ~~calf~~, pork (animal, not meat)
 - prawn, shrimp, lobster, ~~squid~~ (no shell)

make adjectives
by adding -Y to
nouns (ex. 5)
nut – nutty/taste
– tasty/pepper –
peppery

- spice – spicy
- herb - herby
- cheese - cheesy
- cream - creamy
- fruit – fruity
- salt – salty
- sugar - sugary
- fish - fishy
- meat – meaty
- fat - fatty
- milk - milky
- butter -buttery
- garlic – garlicky
- lemon - lemony

use some of
the adjectives
to complete
(ex 5)

- The salad dressing is nice and ...
- The wine has a delicious ... flavour
- This bacon is too ...
- The chocolate mousse is smooth and ...
- This sauce is very ...

Describing dishes

Describing dishes

- 5 Look at this sentence and the information in the box. Complete the box with carpaccio and another dish from the dialogue on page 63.

Name of dish	<i>is made of</i>	how the raw ingredients are prepared	ingredients	<i>(served) with</i>	what complements the raw materials
<i>It</i>				<i>and it's served as</i>	kind of dish

1 <u>Carpaccio</u>	<u>is made of</u>	<u>marinated</u>	<u>salmon</u>	<u>served with</u>	<u>toast.</u>
2

The method of
cooking or
preparing -
Past Participle

- *Crunchy fresh vegetables **served with** a tasty garlic mayonnaise dip.*
- *Thin slices of beef fillet **cooked in** cream with paprika.*
- *Poached pears **served on** hazelnut ice-cream.*

Past Participle as an **attribute**

- **COOKED** beef
- **BOILED** potatoes
- **GRILLED** vegetables

- cooked beef fillets
- but: beef fillets cooked in cream with paprika
- packed mushrooms
- but: mushrooms packed with cheese and prawns

Past participles
can be used in
the 'compound
adjective'
structure
adverb
participle.

- freshly-ground coffee
- finely-chopped onions, etc.

Word Study: Adjectives

- **Flavour:** sweet, sour, bitter, salty, hot, savoury, juicy, tart, pungent, sharp, spicy, piquant, bland, etc.
- **Temperature:** hot, cold, warm, lukewarm, mild, etc.
- **Texture** (the quality of something that can be decided by touch): smooth, soft, hard, tender, creamy, fluffy, crispy, crunchy, delicate, full-bodied, etc.
- **General appearance and taste:** tasty, delicious, appetizing, piquant, savoury, colourful, attractive, etc.
- **Other qualities of food:** light / heavy, rich / lean, fine, coarse (rough and not smooth or soft, or not in very small pieces, e.g. coarse breadcrumbs), cooked / raw, fresh / frozen, etc.

p. 187, ex 6.

Change the phrases with the verb into phrases with the past participle and use them in sentences.

- example: poach eggs - poached eggs
- They ate poached eggs for breakfast.
- Mince meat/bake beans/season meat/mash potatoes/scramble eggs/stew fruit/grate cheese/fry fish/stuff turkey/ whip cream/salt nuts/spice food

Ex 7 Decide how the following foods can be prepared and write out the description.

Example:

Mushrooms can be

- fried | fried mushrooms
- grilled | grilled mushrooms
- deep-fried | deep-fried mushrooms.

- sole/duck/T-bone steak/
eggs/sausages/bread/chicken/bacon/potatoes/l
eg of lamb/veal escalope/salmon

describing
dishes – past
participle (verb
+ ED)
combined with
other words
pp. 186-187

- fried in a pan – PAN-FRIED
- soaked with brandy – BRANDY-SOAKED
- FRESHLY-GROUND COFFEE
- FINELY-CHOPPED ONIONS
- Fry in butter - butter-fried

Turn verb
phrases into
adjectives.
P. 188, ex 8

flavour *pastry* with orange
make *pate* at home
bake *peppers* in an oven
perfume *snails* with garlic
toss *vegetables* in butter
wrap *snails* in pastry

Present simple
or past simple
A or P

The food _____(buy) yesterday.

-

?

Our receptionist _____ (speak) five languages.

-

?

Moby and Ben _____ (go) on vacation in August.

-

?

The new employees _____(help) by the managers

-

?

- Boiled salmon, Cold eggs mayonnaise, Boullion with dumplings, Braised leg of mutton, Ox tongue with horseradish, Noodle soup with chicken, Fillet of beef Wellington, Escalope Karadjordje style, Cream of green pea soup, Lamb cutlet, Smoked ham, Caviar canape, Stuffed trout, Mixed pickles, Pork leg jelly, Goulash, Trout in aspic, Sole English style, Breaded cheese, English roast beef, Tomato salad
- a) hors d'oeuvre:
- b) soup:
- c) fish course:
- c) main course:

Ex 9 p.188

- grind mince grill roast
 smoke bake
- boil sauté braise stew
 poach stuff fill

coffee – roasted, ground, freshly-brewed

flour – ground, sifted

meat – minced, grilled, roasted, boiled, sautéed, braised, stewed, stuffed

fish – grilled, smoked, boiled

ham – smoked, boiled, honey-glazed

egg – boiled, poached, fried

bread – freshly-baked, home-made

vegetables – chopped, diced, grilled, boiled, stewed

potatoes – oven-baked, boiled, mashed

onions – sautéed / 'səʊ.teɪ/, finely-chopped

Write a short description of the following dishes, use the information in brackets

- 1. What's Bosnian casserole?

(Stew mutton and beef with various vegetables and serve it hot.)

- 2. What's gibanica?

(Stuff slices of filo pastry with cheese, eggs and kaimak and bake in the oven.)

- 3. What's goulash?

(Braise small cubes of meat with onions and red pepper and serve with macaroni.)

- 4. What's djouveh?

(Cut pork, beef or mutton into small pieces and cook in the oven together with tomato, pepper, potato, onion and rice.)

- 5. What's pljeskavica?

(Mince meat and onions, shape into burgers and grill.)

- 6. What's chevapchichi?

(Mince meat, shape into small rolls, grill and serve with raw onions.)

Menu:

a la carte

table d'hote

- Selection of dishes; different prices; big choice
- Set menu; fixed price; daily offer

The compiling of a menu is one of the most important jobs of a caterer and there are a number of factors that must be considered before any menu is written. These factors are:

- The kind of menu
- Type of customers
- The season of year
- Supplies
- The capabilities of kitchen staff / serving staff
- Balance
- Size and equipment of kitchen
- Colour
- Wording of menus.
- Price of the menu

SPEAKING PRACTICE

Explaining the desserts *In pairs*

Look at these desserts and their ingredients.

In pairs ask and answer questions about the desserts, like this:

What's the apple strudel?

It's pastry filled with apple and spices, baked, and served hot with ice cream.

Dish

Chocolate soufflé

Fresh fruit salad

Trifle

Tiramisu

Apple strudel

Ingredients

eggs, cream, chocolate

different fruits in season

fruit, sponge cake, sherry, custard, cream

eggs, biscuits, chocolate, marsala

apple, spices, pastry

Cooking method

baked, served cold

mixed, served cold

mixed, served cold

set in layers, served cold

baked, served hot