## Cooking lessons



# Recipe book ( Cooking book ) 



Better Homes and Gardens.


## Recipe book for children

- Pictures (illustrations )
- Names of products (ingredients)
- Popular dishes
- Instructions
- Recipes



## Picture A

## Picture B



## Products

|  | Vegetables |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| pasta | apple | onion | cheese | beef | tea | salmon |
| cereal | lemon | tomatoes | butter | chicken | orange <br> juice | cod |
|  |  | cabbage |  |  |  |  |
|  |  | potato |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |

## Popular dishes

- Meat
- Apples

- -ggs
- Potatoes



## Meat Dishes

## Meat balls



## Pork chops



Chicken soup


## Roast beef



## Kitchen tools (utensils)

Frying pan


Sauce pan


## Pot




Chopping board (knife)


Rolling pin


## Instructions (how to cook)

- Cut ( Slide, Chop )
- Fry ( Roast, Grill )
- Boil
- Stew
- Bake ( Knead, Roll out)
- Put ( Add, Pour )
- Mix ( Stir, Blend )



## Apple pie recipe

- Ingredients:
- 5 apples, cut up
- 100gr butter, melted
- 1 cup of flour
- 1cup of sugar
- 1egg

- Instruction
- Put apples in pie plate
- In a bowl mix 1 cup sugar, flour and butter
- Add an egg, some salt
- Mix well and pour over apples
- Bake at 250 degree for 45 minutes


## Chocolate pudding



## Ingredients:

- 3spf. of cocoa
- 2spf. of cream
- 60 gr. of sugar
- 1 cup of milk
- 100 gr. of breadcrumbs
- 50 gr . of butter
- 2 eggs, 1 tspf. of soda
- 60 gr . of flour


## How to cook:

- 1. Mix cocoa, breadcrumbs, butter, flour and soda in the bowl
- 2. Pour warm milk and cream
- 3. Beat up sugar with eggs and add to the dough
- 4. Bake at 200 degrees for 1 hour


## Vegetable Ragout



## Ingredients:

- 1 onion
- 1 pepper
- 2 carrots
- some herbs (parsley)

- 4 potatoes
- cabbage


## How to cook:

- 1. Fry sliced carrots, onion pepper with oil in the saucepan
- 2. Cut and add some herbs (parsley)
-3. Add sliced potatoes and cabbage
- 4. Stew vegetables for 30 minutes and add some salt


## Recipe

- 1.The Name of the Dish
- 2.The Ingredients:
- 3.The Instructions (how to cook):

