

English presentation



Winners

From 10-A

NVK Dolinska gymnasium

Teacher: Sheremet T.V



Vocabulary

Characteristic

Exquisitely

Taste buds

Nourishing

Substantial

Porridge

Cereals

Refreshment

Ginger

Cinnamon

Determine

Golden crust-ЗОЛОТИСТА





Characteristic



Exquisitely



Taste buds



Nourishing



Substantial



Porridge

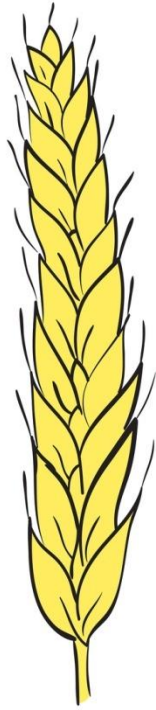
Cereals



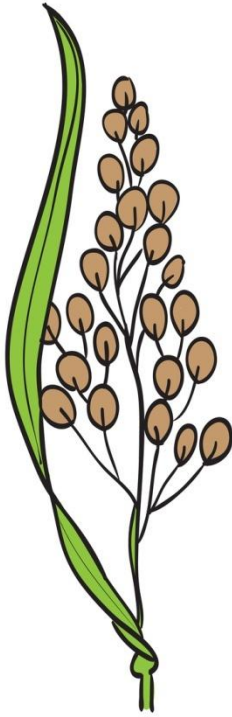
Wheat



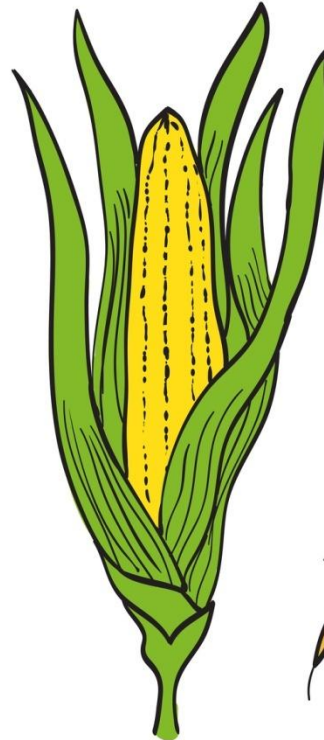
Barley



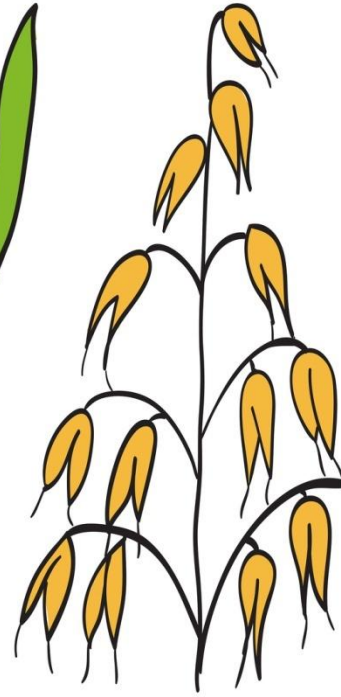
Rye



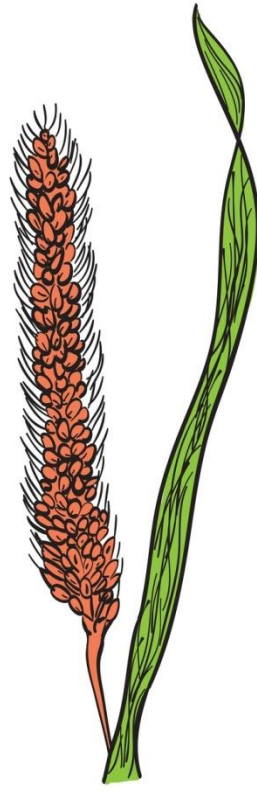
Rice



Maize



Oats



Millet

Cereals



Refreshment



Ginger



Cinnamon



Determine



Golden crust

Text



Delicious food is made all over the world and every region has its own **characteristics**. From the hot and spicy Asian kitchen, through the **exquisitely** staged dishes of France to the barbeques of Northern America you can be ensured to never go hungry if you are open and willing to try new taste experiences. It is impossible to objectively decide which cuisine is most delicious, but if you consider your **taste buds**, they know what will make you mouth water

Traditional British cuisine is usually described as plain, conservative and unvaried. There exists a popular joke that it's the worst cuisine in the world, moreover, the British themselves often say so. Indeed, classic British dishes are not too dainty, but they are **nourishing**, natural and tasty. Much attention here is paid to the food quality. Residents of Great Britain prefer local food to imported products, so, nearly all fish, milk and meat products are produced within the country, and vegetables are grown by local far





So, let's begin with breakfast. As you have probably guessed, it's the first morning meal. Classic British breakfast is rather **substantial**, and it includes not only **porridge**. Of course, **cereals** play an important role in the national menu, so they are often cooked for breakfast. But apart from them, in the morning the British often cook omelets and scrambled eggs with cheese, bacon or sausages, toasts, pastries, orange juice, black or white coffee. Sometimes eggs are served with kidney bean, mushrooms and tomatoes. As you see, in Britain you won't stay hungry in the morning!

As for lunch, it usually includes light **refreshments**, such as sandwiches, chips and fish, fruit or chocolate bars. As a rule, lunchtime is 12 a.m. It is worth mentioning that sandwiches with different fillings are a traditional British snack. The most popular fillings are cheese, bacon, chicken, cucumber, tuna and others.



Dinner is always the most **substantial** meal during the day. For dinner the British often have soup and the main course, such as meat, poultry or fish with vegetables or mashed potatoes. It is followed with a dessert, for example an apple pie.



Soups are not very popular in Britain. However meat dishes are presented in British cuisine in a large variety. Probably, the most well-known of them is roast beef, which is often served with grilled vegetables, roast potatoes or Yorkshire pudding. Apart from beef, the British cook steaks of pork, lamb and sometimes turkey or chicken.

• Supper in Britain is the last meal of the day, and usually it consists of something light, for example, a bowl of cream soup, or just a cup of tea and bread with butter. Often supper is simply skipped.





•As for drinks, of course, it's impossible to imagine British cuisine without tea. Contrary to popular opinion, tea is not always served with milk. The British drink tea with and without sugar, with lemon, **ginger**, cinnamon, honey and so on. But tea and milk is a classic combination.



Rice pudding

Ingredients:
rice – 1 Cup;
milk – 400 ml;
sugar – 60 grams;
chicken egg – 2 pieces;
raisins – 50 grams;
butter – 50 grams;
vanilla;
crackers;
salt.



Method of preparation

Rinse the rice three times, so that it flowed with clear water. Pour in a thick-walled pot and put on high heat. Once the liquid comes to a boil, slack the fire and cook the groats for 10 minutes, stirring occasionally. Ready component in the pudding, drain in a colander.

Milk to boil, add boiled rice and cook on low heat another 20-25 minutes. The basis of the pudding will be ready as soon as all the milk will absorb the rice. Cool.

Add the ingredients to chicken eggs, raisins, sugar and vanilla. Mix thoroughly with spatula.

Crackers crushed into fine crumbs.

Oven preheat to 180 degrees.

Heated form for baking grease with butter, sprinkle on top of crushed crackers. Spread the mass and to send into the oven on the middle rack.

Rice pudding is baked 35 minutes at a constant temperature of 180 degrees. To determine the readiness of the dishes by Golden crust on the surface.

English pudding is served chilled, portioned. Top watering berry jam.

Bon appetit!



Questions

- a) What does English breakfast include?
- b) What does English dinner include?
- c) What products do British often use in their cuisine ?
- d) What cuisine is the hottest and spiciest?
- e) How do British say about their cuisine?
- f) What drink is traditional combination in England?

Exercises

Put verbs in brackets into correct tense:

1. Delicious food (be, make) all over the world and every region has its own characteristics.
2. Sometimes eggs is (serve) with kidney bean, mushrooms and tomatoes.
3. Much attention here (be, paid) to the food quality.
4. Meat dishes (be, present) in British cuisine in a large variety.

Translate the sentences:

1. There exists a popular joke that it's the worst cuisine in the world, moreover, the British themselves often say so.
2. Classic British breakfast is rather substantial, and it includes not only porridge.
3. The most popular fillings are cheese, bacon, chicken, cucumber, tuna and others.
4. Contrary to popular opinion, tea is not always served with milk.

1. Найпопулярніші начинки - це сир, бекон, курка, огірок, тунець та інші.
2. На відміну від популярної думки, чай не завжди подається з молоком.
3. Існує популярний жарт, що це найгірша кухня у світі, більше того, самі британці часто це говорять.
4. Класичний британський сніданок досить ситний, і він включає в себе не тільки кашу.

