

# 15 FOOD

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## WATCH

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**A Watch the video. Write what you hear about what ingredients are needed for the dish Yvonne has made and how to cook it.**

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**B Watch the video again. Why were each of the following things mentioned?**

an Iranian restaurant \_\_\_\_\_

India \_\_\_\_\_

a mortar \_\_\_\_\_

the recipe \_\_\_\_\_

**C Compare your ideas with a partner.**

**D Look at the video script. What are the missing words?**

**E Watch again and check your answers.**

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## PRACTISE PRONUNCIATION

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**A Practise the conversation in pairs.**

**B Which words or phrases are difficult for you? Tell a partner.**

**C Watch again and listen to the words / phrases that are difficult to say.**

**Ask your teacher to stop the video.**

**Repeat the word(s) / phrases.**

**D In pairs, practise reading the dialogue again.**

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## KARAOKE

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**Watch the karaoke version and look at the video script. Act out the karaoke lines in *italics*.**

**VIDEO SCRIPT**

Nicholas Mmm! This is delicious! *What's in it? What gives it that yellowish colour?*

Yvonne Oh, that's probably the saffron.

Nicholas Saffron? What's that?

Yvonne It's <sup>1</sup>\_\_\_\_\_. I think it comes from a flower originally. *It's got this amazing orangey-yellow kind of colour.* It <sup>2</sup>\_\_\_\_\_ when you use it!

Nicholas Right. Wow!

Yvonne *It's used quite a lot in Middle-Eastern cooking.* I think I first had it in an Iranian restaurant <sup>3</sup>\_\_\_\_\_.

Nicholas OK. *And what kind of rice is it?* It's different to Thai or Chinese rice, isn't it?

Yvonne Yeah, it's called Basmati. I think it comes from India originally. It's just a bit softer and fluffier, and it's got <sup>4</sup>\_\_\_\_\_.

Nicholas So I can taste the beef and the onions, but there's all kinds of other stuff in there too, right?

Yvonne *Yeah, the spice base is quite tricky for this one, actually.* I've used cloves and cumin and coriander and cinnamon sticks and then I crushed all that in a mortar, you know, the old-fashioned way, where you use a big kind of stick thing to crush it all, and then I've added a bit of nutmeg and added it all to the onions, which you <sup>5</sup>\_\_\_\_\_ for ages so that they're really soft and golden-brown coloured.

Nicholas *Wow! It sounds pretty tricky.*

Yvonne I don't know if it's tricky. It's just <sup>6</sup>\_\_\_\_\_.

Nicholas *So what else do you have to do to it?*

Yvonne Well, while the spice base is slowly cooking with the onions, you brown the beef, which you have to dice beforehand. I usually cover the chunks in black pepper before frying it, just to give it a bit of extra flavour, and once you've finished frying it nicely – to <sup>7</sup>\_\_\_\_\_ – *you add the meat to the onion and spice mix and leave it all to cook in a big pot for maybe 15 minutes or so.* Then you add some yoghurt, and some water and put the lid on and leave the whole thing to simmer for maybe an hour and 15, an hour and a half.

Nicholas *OK. That explains why the meat is so nice and tender, then.*

Yvonne Yeah. Then add <sup>8</sup>\_\_\_\_\_ and maybe a touch more salt and pepper – and then put the rice in as well, so it gets cooked by the juices and absorbs all the flavours. <sup>9</sup>\_\_\_\_\_, toast some almonds in a different pan and once they're ready, add them and some raisins or sultanas to the mix. Oh, and add the saffron now as well.

Nicholas *How can you remember all this stuff?*

Yvonne <sup>10</sup>\_\_\_\_\_ how to do this at all!

Yvonne It's just practice, to be honest. I've done this dish a few times now, and every time it gets easier.

Nicholas If you say so! So, what about the eggs by the way?

Yvonne Oh yeah. You see. *I'd forgotten about them. It just goes to show.* Well, you boil them earlier and leave them to cool so they're <sup>11</sup>\_\_\_\_\_, and then just add them on top as you're serving everything at the end.

Nicholas Well, it's amazing, anyway. Seriously, one of the best things I've eaten for ages.

Yvonne *I can give you the recipe if you want.*

Nicholas No, it's OK. I think this might be a bit <sup>12</sup>\_\_\_\_\_.

Yvonne Well, maybe I'll cook it again for you sometime, eh?