

# COOKING

## a) Verbs about cooking:



peel



cut



cut into cubes



cut into slices



wash



beat



mix



chop

# COOKING

## a) Verbs about cooking:



fry



stir fry



boil



heat



add



roast



bake



rinse

# COOKING

## b) Cooking tools:



sauce pan



pot



mixer



colander



pan



wok



scales



oven tray

# COOKING

## b) Cooking tools:



oven



cooker



microwave



fridge



freezer



knife



wooden  
spoon



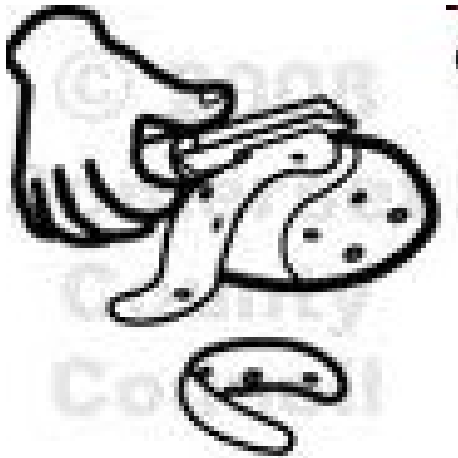
fork

# HOW TO COOK A SPANISH OMELETTE



# HOW TO COOK A SPANISH OMELETTE

1.- First peel and wash the potatoes and the onions.



2.- Then cut the potatoes and the onions into thin slices.



# HOW TO COOK A SPANISH OMELETTE

3.- Put a lot of olive oil in a sauce pan and heat it.



4.- When the oil is hot add the sliced potatoes and fry them until they are a bit tender.





# HOW TO COOK A SPANISH OMELETTE

5.- Add the onions and fry the mixture until the potatoes are golden.



6.- Pour the mixture and rinse it.





# HOW TO COOK A SPANISH OMELETTE

7.- Beat some eggs on a plate.



8.- Pour the mixture into the beaten eggs, add some salt and move.



## HOW TO COOK A SPANISH OMELETTE

9.- Fry the mixture in a pan till it is golden on both sides.

10.- You can eat it immediately or when it is cold. It's delicious.

