NAME & SURNAME:_____

CLASS:_____ NUMBER:_____

8-

MARK:

Ünite -3

1 dinlenip kabarmasını sağlamak
a) step b) mat c) seal the dumplir d) make it rest and rise

2 dondurucu
a) soy sauce b) slice c) pour d) freezer

3 terbiye etmek
a) walnut b) meatball c) sausage d) marinate

4 çırpmak
a) brush the top b) beat c) cookie d) marmalade

5 ekmek kırıntısı
a) preheat b) shahi tukra c) breadcrumb d) blend

6 baharatlı
a) spicy b) recipe c) smooth d) chicken stock

7 süzgeç
a) strainer b) greasy c) meatball d) fry

8 küp küp doğramak
a) boil b) add c) dice d) powdered sugar

9 servis etmek
a) mat b) flat surface c) serve d) chili pepper

10 sebze
a) dough b) spoon c) vegetable d) chicken

11 şurup
a) seal the dumplir b) chicken stock c) potato d) syrup

12 yaprak
a) mince b) season c) cup d) sheet

13 zengin
a) baking sheet b) rich c) toast d) steak

14 kıyma
a) mussel b) handful c) add d) mince

15 oklava
a) croissant b) rolling pin c) parchment pape d) melt

16 soğuk
a) cornstarch b) pasta c) blueberry d) cold

17 kayısı
a) apricot b) surface c) melt d) press

18 dökmek
a) flat surface b) pour c) tasteless d) traditional

19 fırında pişirmek/çevirerek pişirmek (et, tavuk)
a) roast b) refrigerator/frid c) try d) brush the top

20 kabartma tozu
a) herb b) baking powder c) brush the top d) vanilla extract

21 mısır nişastası
a) paprika b) cornstarch c) flour d) greasy

22 yerleştirmek
a) fry b) cinnamon c) place d) Tex-Mex

23 yumurta
a) coriander b) egg c) strip d) chop

24 kereviz
a) breadcrumb b) celery c) phyllo d) dice

25 yağ
a) oil b) batter c) baking tray d) pinch

26 kase
a) thin b) shahi tukra c) mint leaf d) bowl

27 tanınmış
a) bell pepper b) cardamom c) well-known d) knead

28 önceden ısıtmak
a) paprika b) sheet c) preheat d) syrup

29 marmelat
a) sweet basil b) prawn c) marmalade d) saffron

30 ekşi
a) spread b) blend c) chop d) sour

31 rende
a) carrot b) vanilla extract c) grater d) difficult

32 denemeye değer
a) fill b) worth trying c) ingredient d) croissant

33 dolmalık biber
a) knead b) vinegar c) bell pepper d) walnut

34 çorba
a) raw b) mat c) soy sauce d) soup

35 maya
a) parchment pape b) culinary art c) yeast d) paprika

36 ıslatmak
a) drain b) piece c) soak d) Tex-Mex

37 un
a) flour b) stretch c) bowl d) frying pan

38 pasta hamuru
a) tasty b) batter c) scoop d) greasy

39 tencere
a) sugar b) black pepper c) coriander d) pot

40 kiraz
a) process b) cherry c) potato d) pinch

41 tatsız
a) add b) tasteless c) cornstarch d) parchment paper

42 karıştırmak
a) knead b) easy c) blend d) coconut

43 et
a) dish b) milky c) grill d) meat

44 karıştırmak
a) tray b) paprika c) mix d) slice

45 yağlı
a) culinary art b) walnut c) fatty d) sausage

46 geç kahvaltı
a) tender b) apricot c) walnut d) brunch

47 şekillendirmek
a) meat b) chop c) shape d) gently

48 ay çöreği / kruvasan
a) dice b) freezer c) strainer d) croissant

49 suyunu sıkmak
a) squeeze b) following step c) combine d) coriander

50 süt
a) warm b) sausage c) Tex-Mex d) milk