NAME & SURNAME:_____

CLASS:_____ NUMBER:_____

8-

MARK:

Ünite -3

1 kase
a) soft b) pasta c) bowl d) ginger

2 şahi tukra (Hint tatlısı)
a) phyllo b) cuisine c) spoon d) shahi tukra

3 yemek / öğün
a) flour b) meal c) crack d) tomato sauce

4 fırında pişirmek (unlu yiyecek)
a) bake b) hot c) salad d) paprika

5 karıştırmak
a) mix b) grater c) baking powder d) sour

6 ızgarada pişirmek
a) grill b) crack c) mint leaf d) temperature

7 kepçe ile koymak
a) shape b) scoop c) preheat d) keep warm

8 kolay
a) easy b) tasty c) Tex-Mex d) seal the dumplings

9 kurabiye
a) egg b) beef broth c) cookie d) ingredient

10 ev yapımı
a) sesame oil b) shape c) homemade d) prawn

11 dolmalık biber
a) hot b) chicken stock c) bowl d) bell pepper

12 kıyma
a) mussel b) baking tray c) mince d) garlic

13 krep
a) pancake b) vegetable c) cover d) cornstarch

14 oklava
a) roast b) step c) rolling pin d) Tex-Mex

15 ılık
a) meat b) cookie c) warm d) croissant

16 serpmek
a) spice b) beef c) oil d) sprinkle

17 pirinç
a) cumin b) ingredient c) soy sauce d) rice

18 toz kırmızı biber
a) meat b) paprika c) sweet basil d) remove

19 yağlı
a) frying pan b) fatty c) refrigerator/frid d) step

20 Hindistan cevizi
a) pinch b) coconut c) pancake d) brunch

21 üzüm
a) stir b) easy c) yeast d) grape

22 sağlıklı
a) brush the top b) worth trying c) traditional d) healthy

23 suyunu sıkmak
a) roast b) temperature c) squeeze d) sour

24 fırın tepsisi
a) handful b) knead c) paprika d) baking tray

25 yemek
a) cherry b) pour c) slice d) dish

26 sirke
a) vinegar b) water c) seal the dumplir d) strainer

27 düz yüzey
a) flat surface b) worth trying c) powdered sugar d) temperature

28 tava
a) cardamom b) cuisine c) walnut d) pan

29 kızartma tavası
a) frying pan b) steak c) bean d) spicy

30 tatlıya düşkün olmak
a) rice b) have a sweet to c) mince d) powdered sugar

31 avuç dolusu
a) freezer b) handful c) whole d) recipe

32 taraf / yan
a) side b) crush c) toss d) coconut

33 sarımsak
a) garlic b) brunch c) strip d) mince

34 nane yaprağı
a) pepper b) scoop c) mint leaf d) marmalade

35 et suyu
a) raw b) beef broth c) chili pepper d) sweet basil

36 ekmek
a) bread b) salad c) pinch d) oil

37 bal
a) honey b) carrot c) cuisine d) stir

38 pasta hamuru
a) cornstarch b) starch c) batter d) tray

39 ekmek kırıntısı
a) breadcrumb b) healthy c) spoon d) cheese

40 tavuk
a) thin b) starch c) shahi tukra d) chicken

41 sıcak
a) crush b) wrap c) hot d) bread

42 maya
a) rinse b) keep warm c) seal the dumplir d) yeast

43 kuruyemiş
a) nuts b) bell pepper c) baking powder d) beef broth

44 uzun saplı tencere
a) bread b) saucepan c) teaspoon d) black pepper

45 biber
a) pepper b) phyllo c) strainer d) dough

46 su
a) tortillas b) water c) dice d) strip

47 dökmek
a) cuisine b) pour c) press d) chili pepper

48 geç kahvaltı
a) thin b) brunch c) batter d) fork

49 un
a) cardamom b) beef c) flour d) tender

50 terbiye etmek
a) fry b) process c) rolling pin d) marinate