NAME & SURNAME:_____

CLASS:_____ NUMBER:_____

8-

MARK:

Ünite -3

1 servis etmek
a) soak b) refrigerator/frid c) serve d) boil

2 çiğ
a) raw b) teaspoon c) bowl d) cherry

3 tat / lezzet
a) combine b) dough c) flavor d) worth trying

4 yağlı kağıt
a) parchment pape b) lemon c) knead d) ginger

5 baharat katmak
a) vegetable b) coconut c) garlic d) season

6 maydanoz
a) parsley b) vinegar c) tasty d) cherry

7 ana
a) main b) sheet c) recipe d) surface

8 patates
a) refrigerator/frid b) ginger c) potato d) have a sweet tooth

9 dinlenip kabarmasını sağlamak
a) steam b) brush the top c) make it rest and d) piece

10 ezmek / parçalamak
a) crush b) plate c) bowl d) cut

11 oklava
a) honey b) rolling pin c) difficult d) strip

12 üzüm
a) spoon b) salad c) cup d) grape

13 şeker
a) sugar b) rolling pin c) vanilla extract d) beef

14 şekillendirmek
a) shape b) pasta c) roll d) salad

15 tereyağı
a) saffron b) butter c) black pepper d) brush the top

16 kabartma tozu
a) steak b) marinate c) baking powder d) honey

17 buzdolabı
a) toss b) smooth c) refrigerator/frid d) flavor

18 mutfak (yemek kültürü)
a) chili pepper b) cuisine c) sprinkle d) frying pan

19 sonraki adım
a) following step b) mat c) sweet basil d) season

20 karıştırmak / silkelemek
a) toss b) squeeze c) strainer d) culinary art

21 karides
a) spice b) serve c) pan d) prawn

22 rende
a) grater b) soft c) surface d) have a sweet tooth

23 dondurucu
a) step b) potato c) freezer d) cut

24 ızgarada pişirmek
a) baking tray b) chicken c) grill d) chili pepper

25 kepçe ile koymak
a) chicken stock b) slice c) chicken d) scoop

26 su
a) smooth b) tray c) water d) milk

27 dilimlemek
a) combine b) thin c) pinch d) slice

28 şerit
a) strip b) vanilla extract c) homemade d) cookie

29 zencefil
a) bread b) ginger c) ingredient d) refrigerator/fridge

30 kakule
a) way of cooking b) greasy c) soup d) cardamom

31 maya
a) healthy b) pot c) breadcrumb d) yeast

32 dökmek
a) sheet b) saucepan c) dice d) pour

33 eritmek
a) water b) melt c) ginger d) homemade

34 mısır nişastası
a) well-known b) cornstarch c) smooth d) roast

35 yemek / öğün
a) meal b) cookie c) sugar d) boil

36 ceviz
a) nuts b) walnut c) meat d) spicy

37 yemek kaşığı
a) oven b) tablespoon c) mince d) chicken stock

38 kızartmak
a) serve b) fry c) cardamom d) roll

39 örtmek, sarmak
a) honey b) plate c) flat surface d) cover

40 doğramak
a) thin b) chop c) whisk d) blend

41 kurabiye
a) marmalade b) healthy c) dried d) cookie

42 karıştırmak
a) mixture b) milky c) slice d) blend

43 peynir
a) cheese b) process c) celery d) soup

44 çay kaşığı
a) step b) chicken c) bell pepper d) teaspoon

45 karıştırmak
a) mint leaf b) rinse c) scoop d) mix

46 sirke
a) greasy b) vinegar c) sour d) peel

47 salata
a) pot b) salad c) gently d) half

48 yumuşak
a) sprinkle b) soft c) frying pan d) beat

49 fasulye
a) bean b) tortillas c) flat surface d) following step

50 sıcaklık
a) cut b) cardamom c) step d) temperature