NAME & SURNAME:_____

CLASS:_____ NUMBER:_____

8-

MARK:

Ünite -3

1 bastırmak
a) scoop b) press c) place d) fork

2 süt
a) milk b) cheese c) difficult d) keep warm

3 baharat
a) sheet b) phyllo c) spice d) cheese

4 tarçın
a) slice b) following step c) cinnamon d) parsley

5 parça
a) dish b) parchment pape c) soup d) piece

6 hamur
a) cumin b) fatty c) dough d) half

7 dökmek
a) toast b) pour c) water d) steam

8 yıkamak, durulamak
a) rinse b) pepper c) mat d) seal the dumplings

9 karıştırmak (çorba)
a) stir b) hot c) knead d) phyllo

10 sıcak
a) hot b) have a sweet to c) knead d) grater

11 sıcak tutmak
a) half b) keep warm c) coconut d) use

12 yumuşak
a) soft b) powdered sugar c) flavor d) bread

13 serpmek
a) paprika b) grater c) sprinkle d) crush

14 pişirme yöntemi
a) tasty b) mat c) sesame oil d) way of cooking

15 nazikçe
a) gently b) well-known c) cold d) carrot

16 pudra şekeri
a) powdered sugar b) carrot c) steam d) ginger

17 süzgeç
a) surface b) strainer c) sour d) shape

18 kakule
a) fajita b) fill c) cardamom d) grill

19 sosis
a) shahi tukra b) sausage c) homemade d) milk

20 makarna
a) famous b) pasta c) half d) put

21 çatal
a) fork b) difficult c) paella d) shahi tukra

22 limon
a) fork b) lemon c) mat d) mince

23 soya sosu
a) bell pepper b) tablespoon c) soy sauce d) salad

24 uzatmak, genişletmek
a) stretch b) shahi tukra c) pasta d) pepper

25 eritmek
a) melt b) warm c) ingredient d) keep warm

26 sirke
a) frying pan b) spoon c) strip d) vinegar

27 birleştirmek
a) add b) combine c) parchment pape d) rolling pin

28 mutfak (yemek kültürü)
a) way of cooking b) soak c) spicy d) cuisine

29 pürüzsüz
a) salad b) following step c) stretch d) smooth

30 ıslatmak
a) mint leaf b) soak c) cut d) carrot

31 soğuk
a) bowl b) prawn c) cold d) remove

32 baharat katmak
a) heat b) stretch c) honey d) season

33 fincan
a) brunch b) beat c) cup d) smooth

34 fırında pişirmek (unlu yiyecek)
a) pepper b) mixture c) thin d) bake

35 nişasta
a) vanilla extract b) starch c) fill d) mince

36 yoğurmak
a) herb b) knead c) chicken d) cut

37 dolmalık biber
a) saffron b) lemon c) bell pepper d) add

38 keskin
a) marinate b) meat c) homemade d) sharp

39 yumuşak
a) teaspoon b) difficult c) strip d) tender

40 rende
a) onion b) grater c) roll d) temperature

41 tarif
a) dough b) sour c) recipe d) spicy

42 çorba
a) cherry b) rich c) toss d) soup

43 midye
a) baking sheet b) cornstarch c) mussel d) keep warm

44 karabiber
a) soak b) melt c) black pepper d) healthy

45 su
a) water b) grater c) bread d) flour

46 biftek
a) beef b) dice c) squeeze d) mince

47 biftek
a) steak b) sesame oil c) healthy d) add

48 yağlı
a) soft b) fry c) boil d) fatty

49 yaprak
a) sheet b) cinnamon c) mussel d) tablespoon

50 biber
a) flour b) pepper c) milky d) sour