NAME & SURNAME:_____

CLASS:_____ NUMBER:_____

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MARK:

Ünite -3

1 **tarif**	a) meal	b) saffron	c) baking powder	d) recipe
2 **sıcaklık**	a) teaspoon	b) powdered sugar	c) temperature	d) roll
3 **baharat**	a) cinnamon	b) spice	c) honey	d) carrot
4 **karıştırmak**	a) sharp	b) flour	c) parchment pape	d) blend
5 **kaynatmak**	a) fry	b) oven	c) boil	d) vinegar
6 **doldurmak**	a) flavor	b) traditional	c) rolling pin	d) fill
7 **üzüm**	a) grape	b) cold	c) chicken stock	d) cover
8 **tarçın**	a) cold	b) cumin	c) worth trying	d) cinnamon
9 **tencere**	a) sweet basil	b) pot	c) salad	d) bean
10 **tat / lezzet**	a) homemade	b) salad	c) flavor	d) dish
11 **keskin**	a) cardamom	b) bowl	c) sharp	d) steam
12 **yemek pişirme sanatı**	a) phyllo	b) pepper	c) chop	d) culinary art
13 **zencefil**	a) potato	b) sour	c) vinegar	d) ginger
14 **önceden ısıtmak**	a) preheat	b) drain	c) mat	d) powdered sugar
15 **denemek**	a) try	b) spicy	c) margarine	d) herb
16 **şahi tukra (Hint tatlısı)**	a) pinch	b) stir	c) way of cooking	d) shahi tukra
17 **yemek kaşığı**	a) tablespoon	b) soft	c) oven	d) rice
18 **kırmızı biber**	a) cover	b) sprinkle	c) chili pepper	d) blend
19 **yağlı kağıt**	a) wrap	b) oven	c) parchment pape	d) pasta
20 **ılık**	a) frying pan	b) warm	c) walnut	d) water
21 **tortilla (lavaş)**	a) temperature	b) tortillas	c) toast	d) bake
22 **dilimlemek**	a) blueberry	b) slice	c) pan	d) seal the dumplings
23 **ıslatmak**	a) grape	b) fork	c) soak	d) roll
24 **çiğ**	a) raw	b) vanilla extract	c) rinse	d) onion
25 **patates**	a) sheet	b) remove	c) potato	d) freezer
26 **kabartma tozu**	a) butter	b) baking powder	c) cornstarch	d) fatty
27 **soğuk**	a) Tex-Mex	b) cinnamon	c) strainer	d) cold
28 **buzdolabı**	a) chili pepper	b) refrigerator/frid	c) handful	d) coconut
29 **parça**	a) sprinkle	b) piece	c) bake	d) serve
30 **suyunu sıkmak**	a) slice	b) recipe	c) squeeze	d) ingredient
31 **yemek / öğün**	a) meal	b) keep warm	c) frying pan	d) flavor
32 **sürmek**	a) oil	b) side	c) spread	d) carrot
33 **ekmek kırıntısı**	a) cheese	b) meat	c) breadcrumb	d) fill
34 **marmelat**	a) marmalade	b) thin	c) pepper	d) onion
35 **yemek**	a) hot	b) dish	c) pasta	d) oven
36 **düz yüzey**	a) slice	b) grater	c) spread	d) flat surface
37 **kase**	a) bowl	b) water	c) crack	d) marmalade
38 **tutam**	a) crack	b) mussel	c) pinch	d) traditional
39 **karabiber**	a) blend	b) brunch	c) coconut	d) black pepper
40 **taraf / yan**	a) dice	b) roast	c) dish	d) side
41 **kesmek**	a) breadcrumb	b) cut	c) heat	d) milky
42 **biber**	a) blueberry	b) way of cooking	c) pepper	d) teaspoon
43 **oklava**	a) dough	b) bell pepper	c) soup	d) rolling pin
44 **karides**	a) yeast	b) salad	c) prawn	d) pour
45 **süzgeç**	a) beat	b) set aside	c) pinch	d) strainer
46 **fırın**	a) oven	b) blueberry	c) fill	d) prawn
47 **havuç**	a) chicken stock	b) salt	c) raw	d) carrot
48 **mısır nişastası**	a) cornstarch	b) surface	c) egg	d) way of cooking
49 **ince**	a) squeeze	b) mint leaf	c) salt	d) thin
50 **yumuşak**	a) tender	b) warm	c) boil	d) tasteless