

A FRENCH OMELETTE RECIPE



Worksheet 1

Serves 1 - 2

Ingredients

Listen to your teacher and write down the ingredients for the omelette.

1.
2.
3.
4.
5.

A pinch of salt and pepper.



Now, put the instructions for the recipe in the correct order:

A	Finally , use the knife to fold the omelette in half and then tip the omelette onto a plate.
B	Enjoy your meal!
C	Next , melt the butter in a frying pan.
D	Then , pour the eggs into the frying pan and let them cook for a few minutes.
E	First of all , break the eggs into a bowl. Add the milk and beat the eggs lightly with a fork.
F	While the omelette is cooking, grate the cheese and chop the ham. After that , add the cheese and ham to the omelette in the frying pan.
G	After that , season the eggs with salt and pepper.
H	Now your omelette is ready to eat.

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Worksheet 2

Match these cooking verbs to the pictures:

melt	whisk/beat	boil	stir	peel
grate	chop	pour	bake/cook	mix



a



b



c



d



e



f



g



h



i



j



k

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Worksheet 3

Listen to the other groups presenting their recipes. When they have finished, complete the table with your evaluation:

Is this an easy recipe to follow?

1 = No, it's very difficult

10 = Yes, it's really easy

Do you like this recipe?

1 = No, I wouldn't eat this dish.

10 = Yes, it sounds delicious.

Group	Is this an easy recipe to follow? (1-10 / 10)	Do you like this recipe? (1-10 / 10)	Is this a healthy dish? (1-10/10)	Group	Is this an easy recipe to follow? (1-10 / 10)	Do you like this recipe? (1-10 / 10)	Is this a healthy dish? (1-10/10)
Group 1				Group 6			
Group 2				Group 7			
Group 3				Group 8			
Group 4				Group 9			
Group 5				Group 10			