

# Andalusian cuisine



## Vocabulary

### Food

flour



ham



garlic



pepper



prawn



parsley



aubergine



breadcrumbs



paprika



calamari



mussels



**recipe** – instructions for how to cook a particular dish

**spices** – something added to food to give it more flavour

**stew** – a meat or vegetable dish that is cooked for a long time

**batter** – a mixture of eggs with flour and water for frying food in

### 1 Match each word to its definition.

- |               |           |
|---------------|-----------|
| 1 calamari    | 5 parsley |
| 2 breadcrumbs | 6 flour   |
| 3 aubergine   | 7 ham     |
| 4 pepper      | 8 prawn   |

- A a red, yellow or green vegetable  
 B a green herb used in garnishes  
 C a white powder used to make breads and batter  
 D seafood made from the meat of a squid – an animal with tentacles.  
 E cured or cooked meat from the leg of a pig  
 F tiny, dry pieces of broken bread  
 G a small crustacean that is pink when cooked  
 H a vegetable with dark purple skin and white flesh

### 2 Read the questions and choose the correct answer.

- Which is not a type of seafood?  
 A prawn  
 B ham
- Which is sometimes spicy?  
 A paprika  
 B parsley
- Which can you find in a book?  
 A recipe  
 B batter
- Which do you often fry before adding other ingredients?  
 A garlic  
 B flour
- Which has a shell?  
 A ham  
 B mussel
- Which is often used for preparing calamari?  
 A batter  
 B stew
- Which might be suitable for vegetarians?  
 A ham  
 B stew

### 3 Complete the sentences using the words in the box. Use each word only once.

recipe · mussels · bread crumbs · spices · ham · paprika ·  
batter · garlic

- After he ate the baguette he realised his shirt was covered in .....
- ..... is a popular spice in Spain and is used in a lot of dishes.
- Salmorejo is usually served with boiled eggs and ..... on top.
- Fresh anchovies fried in ..... is a very popular dish in the south of Spain.
- ..... are shellfish that shouldn't be eaten if they don't open their shells when cooked.
- She found the ..... for the dish on the internet.
- I prefer mayonnaise to aioli because I don't really like .....
- It's important to have a good selection of ..... in your kitchen so you can add them to make your food more flavourful.

## Grammar

### The present simple passive

Compare the active and the passive. In an active sentence, the subject is the 'doer' who does the action of the verb. In a passive sentence, the object of the active verb becomes the subject.

	Subject	Action	Object
Active	They	eat	chicken
Passive	Chicken	is eaten	

We use the passive:

When the doer is not known to us or is not important

All the food **is eaten**. (I do not know who eats it.)

Coffee **is served** here. (It is not important who serves it.)

When the doer is 'people in general'.

Seafood **is commonly eaten** on Christmas eve. (by people in general)

We form the present simple passive with **is / are + past participle**.

The fish **is fried** in oil.

The vegetables **are cut** in half.

To form negative sentences, we put **not** after be.

The fish **isn't fried** in oil.

The vegetables **aren't cut** in half.

To form questions, we put **be** before the subject.

**Is** the fish **fried** in oil?

**Are** the vegetables **cut** in half?



### 1 Choose the passive sentences and questions below.

- Batter is made from flour.
- They ate all of the omelette.
- Are tapas served here?
- Oranges are grown in Andalusia.
- The vegetables aren't washed.
- He loves prawn fritters.
- The traditional recipe is used by everyone.
- Nobody uses butter in their cooking here.

### 2 Complete the sentences using the present simple passive of the verb in brackets.

- The stew ..... (**serve**) with bread or rice.
- The calamari ..... (**eat**) with alioli sauce.
- This recipe ..... (**learn**) by everyone as a child.
- Often spicy sausage ..... (**add**) to this dish.
- Most of the ingredients that you need ..... (**sell**) at the market.
- Free bread ..... (**give**) to customers in the restaurant.
- A lot of money ..... (**spend**) on the best cured hams.
- The recipe ..... (**write**) in a simple style.

### 3 Complete the questions in the present simple passive. Use the verbs in the box.

cut · drink · peel · catch · cover · serve · make · bake

- ..... the fish ..... in batter before frying?
- ..... the prawns ..... before cooking?
- ..... the churros ..... with hot chocolate?
- ..... the fish ..... locally?
- ..... the gazpacho ..... in the restaurant or do they buy it from the supermarket?
- ..... a specific wine usually ..... with this dish?
- ..... fresh bread ..... every day?
- ..... the ham ..... very fine?





# Reading

- 1** Five sentences have been removed from the text below. For each gap, choose the correct answer. There are three sentences which you do not need to use.

## A taste of the South

By Paula Vazquez: food blogger

People often ask me for some ideas of simple recipes that they can serve to guests at a party. Maybe you don't want to spend hours in the kitchen carefully preparing a rice dish or a stew. **1**..... Well here are my suggestions for some traditional Andalusian flavours that have been enjoyed by people here for centuries and will never go out of fashion!

The first dish that I think every Andalusian chef should know how to prepare is salmorejo. Why do I think it's such an essential recipe? **2**..... This means that you can keep it in your fridge and you don't have to spend any time heating it up. Salmorejo is incredibly simple to prepare. It is a blend of tomatoes, pepper, garlic, salt and bread served with thin slices of cured ham and pieces of boiled egg. It's very similar to the famous gazpacho - but the bread makes it a little thicker and more filling.

If you thought that dish was simple, wait til you try my next: garlic prawns. For this dish, it is best to use fresh prawns. **3**..... Simply fry some garlic slices in a pan, add the prawns and cook until they turn pink. Then add a splash of white wine or sherry and serve with a garnish of parsley.

My next dish is the delicious sweet and salty honey aubergines. **4**..... Again, it is very simple to prepare. Cut some aubergines into slices or cubes, cover them in a batter made of flour, salt and water and then fry them for a few minutes in oil. Serve them covered in honey. Exquisite!

Last but not least is a dish that has been with us for generations and is certainly not for the snobs! **5**..... Nonetheless it still remains incredibly popular. It's called migas and is made from breadcrumbs. It can be cooked in a number of different ways. I prefer to make it with garlic, peppers and spicy sausage all fried in a pan and then covered in breadcrumbs.

And that's it! Four simple dishes for your next party. Be sure to leave me comments and any questions that you have in the comments section. Bon appetit!

- A** Unlike my other suggestions, this dish has no meat or seafood in it.  
**B** Next, you need to add salt, garlic and paprika.  
**C** Because it's fresh and full of flavour and it is served cold.  
**D** However, they can often be hard to find so if you need to buy them frozen in the supermarket, that's also ok.  
**E** You should use very ripe tomatoes.  
**F** Instead you want to make a few simple dishes that guests can enjoy with a nice cold glass of beer or white wine.  
**G** These dishes are ideal for a cold winter's night.

- H** On the contrary, this dish was originally eaten by farmers and was prepared using whatever was available.

- 2** Read the blog in activity 1 again and answer the questions.

- 1** Which dish uses seafood?  
**A** salmorejo  
**B** garlic prawns  
**C** honey aubergine  
**D** bread crumbs
- 2** According to Paula, what is the problem with stews?  
**A** they are very heavy  
**B** they are not in fashion  
**C** they take a long time to prepare  
**D** they are not vegetarian
- 3** According to Paula, what is the difference between salmorejo and gazpacho?  
**A** salmorejo is heavier  
**B** salmorejo is lighter  
**C** salmorejo has more flavour  
**D** salmorejo is more famous
- 4** How can you know when the prawns are cooked?  
**A** they change colour  
**B** they smell good  
**C** you put white wine on them  
**D** you taste them
- 5** Paula says that migas...  
**A** is food for snobs.  
**B** is not in fashion.  
**C** is a very old recipe.  
**D** can only be prepared in one way.

# Writing

- 1** You see this advertisement in an online magazine:

## Articles wanted!

### Food from heaven!

What is the most delicious dish in the world in your opinion? Explain how it is made and why you like it so much.

Write your article in **100 words or more**.

- 2** Your English teacher has asked you to write a story.

Your story must begin with this sentence.

Suddenly the oil in the frying pan exploded into flames...

Write your story in **100 words or more**.



# Listening

- 1** **Listen to the six conversations and answer the questions. Match the tracks (1-6) to the topics (A-F).**

Track 1      Track 4  
Track 2      Track 5  
Track 3      Track 6

- A Someone has good news.  
B Someone likes the name of a dish.  
C Someone is going to cook rice.  
D Someone is having a party.  
E Someone would like to eat salmorejo.  
F Someone is explaining how to make a dish.

- 2** **Exam Part 2**  
**Now listen to the tracks again and complete the exam task. For each question, choose the correct answer.**

- 1 You hear a woman at the market**  
Which ingredient can she not get there?  
A parsley  
B potatoes  
C aubergine
- 2 You hear part of a cooking programme on the radio**  
Which ingredient is not included in the recipe?  
A peppers  
B eggs  
C aubergine
- 3 You hear two friends cooking together**  
Which ingredient does the woman not like in the dish?  
A paprika  
B potatoes  
C vinegar
- 4 You hear a couple in a restaurant**  
What does the woman decide to order?  
A salmorejo  
B calamari  
C puchero
- 5 You hear two friends talking**  
Why can the woman not eat ham?  
A she's pregnant  
B she's vegetarian  
C she doesn't like ham
- 6 You hear a couple making a shopping list**  
What ingredient does the woman add to the shopping list?  
A rabbit  
B calamari  
C mussels



# Speaking

- 1** **Look at this photo. Describe what you can see.**



- 2** **Exam Part 3**  
**Read the examiner's instructions and answer the questions.**

Now, in this part of the test you're going to talk about something for two minutes. I'm going to describe a situation to you.

You and your class are planning a meal to celebrate the end of the course. You are all going to a restaurant together and need to choose a dish that everyone will eat.

Here are the different options that are available at the restaurant.

Talk about the different possibilities and say which would be the best choice.

