



FOOD OF ANDALUSIA

LET'S GET STARTED!

Let's learn about the food of Andalusia!

QUESTIONS:

- What is your favourite dish?
- Can you name three foods from Andalusia?
- Where do olives grow?





VOCABULARY

1 Look and read the words.



1. garlic 2. onion 3. tomato 4. green pepper 5. cucumber
6. olives 7. almonds 8. olive oil 9. prawn 10. sardine

2 Ask and answer.



Do you like prawns?

Yes, I do!



3 Where do these foods come from? Write the words in the right group.

green pepper
tomato

garlic
onion

sardine
cucumber

almond
prawn

olive

Grows on trees

a. _____

b. _____

Grows on a plant

a. _____

b. _____

c. _____

Grows underground

a. _____

b. _____

Lives in the sea

a. _____

b. _____

4 Read and match.

1. This is a green vegetable.
It has thick skin and you eat it in salad.

2. This is a type of nut. It grows on trees.

3. These can be green or black.
They grow on trees and they have a hard pit inside.

4. This is a vegetable that has lots of small seeds
inside. You can't eat the seeds.

5. This is a type of fish. It's small and very healthy.

6. This is red and we eat it in salad.
You can eat the seeds.

7. This is a liquid. You use it to fry food,
so that the pan doesn't burn.





GRAMMAR

5 Fill in the table.

a. I like sardines.	Do I like sardines?	I don't like sardines.
b. You like sardines.	Do you like sardines?	You _____ sardines.
c. She _____ sardines.	Does she like sardines?	She doesn't like sardines.
d. He likes sardines.	_____ he _____ sardines?	He _____ sardines.
e. We _____ sardines.	Do we like sardines?	We don't like sardines.
f. They like sardines.	_____ they _____ sardines?	They _____ sardines.

6 What are they doing? Look, read and fill the gap.

- a. They are drinking (drink) gazpacho. b. I _____ (pour) olive oil in the pan.



- c. She _____ (fry) some eggs. d. We _____ (pick) olives.



SPEAKING



7 Read aloud with a partner.



We've got lots of   here. Let's make gazpacho

OK. What else do we need?



We need one ,  one and some 

What about  ?



Yes, we need half a  as well. Have we got any dry  from yesterday?

Yes, here you are, a small piece of dry 



OK, now add some salt and vinegar, and blend it all together.

Mm, can we drink it now?



No, add some  and mix it again.

Ok, the gazpacho is ready now.



It's delicious!

Gazpacho and salmorejo

There are two types of cold tomato soup in Andalusia: gazpacho and salmorejo. Gazpacho has many different vegetables in it, but salmorejo does not.



READING & WRITING

8 Read and answer.

In 1882, Miguel Martínez Soler opened a bar on the beach in Malaga. It was not a fancy place. Miguel made fish skewers - *espetos* - by putting small fish on a stick and roasting them over the fire. Miguel's bar became famous with this simple food. Many important people of the time ate fish at his bar.

In 1885, King Alfonso the Twelfth visited Malaga and stopped to eat at Miguel's famous bar. When Miguel served him the fish, the king began to eat with a knife and fork. Miguel told the king, "Your Majesty, not like that. Eat with your fingers!"

Today, you can still enjoy fish skewers on the beaches of Andalusia. The most common fish for *espeto* is sardine.

1. What was Miguel's bar like?

- a. fancy
- b. old
- c. simple

2. What is an *espeto*?

- a. a bar in Malaga
- b. a fish skewer
- c. a kind of fish

3. How do you cook a fish skewer?

- a. over the fire
- b. in the oven
- c. in hot water

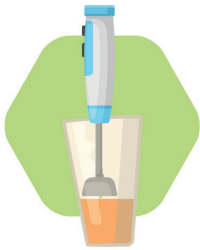
4. How did Miguel tell the king to eat his fish?

- a. with a spoon
- b. with his fingers
- c. with a fork and knife

5. What is the best title for the text?

- a. The History of *Espetos*
- b. How to Make *Espetos*
- c. All About Sardines

9 Look, read and write the word.



blend



peel



pour



soak

- a. To serve a liquid from a pot or container into a cup, glass or bowl
- b. To take the skin off of a fruit or vegetable
- c. To put something in water for a few minutes or hours
- d. To mix different things together into one

10 Read and put the recipe in order.

Ajoblanco

Ingredients

150g yesterday's bread
500mL cold water
100mL olive oil
100g raw almonds
1 clove of garlic
2 tablespoons of vinegar
some green grapes for serving

a. Next, put the garlic, almonds, vinegar and salt in a large bowl. Add the bread and cold water.

b. Lastly, pour the cold soup into bowls. Put some grapes on top.


c. First, put a piece of yesterday's bread in very cold water. Peel the garlic.

d. Enjoy!

e. Then, blend all the ingredients with a blender. Don't stop until all the ingredients turn into a thick liquid.



PROJECT



Andalusia Recipe Book

Make a list with your classmates of all the Andalusian dishes you know. Choose one and find out how to make it. Write the recipe to put in the class recipe book.

1. Write the title of the recipe.
2. Write all the ingredients and how much of each ingredient you need.
3. Write your recipe using words like first, next, then and last, and lots of cooking verbs
4. Draw pictures or take photos of the steps of your recipe.
5. Put all your classmates' recipes together in a class recipe book.

EXTRA CREDIT
Make a video of your recipe in English!