

Exercise # 1 : Vocabulary

Watch [the video](#) and then tick the ingredients which ARE NOT required from the list below:



**EGGS – FLOUR – LEMON JUICE –
HONEY – MILK – CREAM
CHEESE – BAKING SODA – WATER –
BISCUITS – OAT MEAL -LIQUOR
SALT – SUGAR – JELLY – BREAD
CRUMBS – VANILLA FLAVOUR
BUTTER – OIL**

Exercise # 2 : Vocabulary : which meaning?

A tip is

- a. A joke**
- b. A piece of advice**
- c. A piece of news**

To process means

- a. To alter in shape**
- b. To judge**
- c. To squeeze**

A 'spring form' pan is

- a. A special kitchen tool**
- b. A seasonal recipe**
- c. A type of bread**



Silky means:

- a. Smooth and even**
- b. Elegant and attractive**
- c. Colourful**

To pour something means:

- a. To transfer some liquid from one place onto another**
- b. To produce some liquid**
- c. To drop some liquid**

Exercise # 3 : Vocabulary : which past?

to MELT []

to SPRAY []

to SMOOTH []

to FLATTEN []

to BAKE []

to CUT []

to MIX []

to COOK []

to FILL []

to POUR []

Exercise # 4 : Unjumble the words: rewrite the messed up words

1. **(hperaet)** oven to 150°C. **(agsree)** and line the **(saeb)** and side of a 20cm (base measurement) springform **(nap)**. 2. Process **(uibtissc)** in a food processor until finely crushed. Add the **(tbeurt)** and process until well combined. **(ononsp)** into prepared pan. Use a straight-sided glass to spread and press over the **(saeb)** and side. Place in **(dfgrei)** for 30 mins to chill. 3. Use an electric mixer to **(abte)** cream cheese and **(gasru)** in a bowl until smooth. Add **(ufrlo)**, vanilla, lemon rind and lemon **(ecjui)**. Beat until combined. Add the **(sggeg)**. Beat until smooth. Add sour cream. Beat until just combined. Pour into base. 4. Place pan on a baking **(tyra)**. Bake for one **(uohr)** or until just set. Turn **(evno)** off. Cool in oven, with door ajar, for 2 hours. Chill for three hours before serving.