

Pék szakmai angol nyelv szituációk

1, Bread

A: I want to cook something tonight.

B: What do you want to make?

A: I'm not exactly sure.

B: I wouldn't mind a white bread.

A: How do I make that?

B: All you need is flour, salt, water and yeast.

A: That sounds easy, but how do I make it?

B: First, you need to make dough.

A: Then what do I do?

B: Then you need to mix the ingredients.

A: Is there anything else I need to do?

B: Then you bake it in the oven and eat it.

2, Rolls

A: I want to bake some rolls for breakfast tomorrow

B: Good idea! But I don't know how to make it.

A: Ohh, it's very easy.

B: What are the ingredients?

A: Just allpurpose flour, salt, yeast, water and sugar.

B: How do you make it?

A: First, you need to make the dough.

B: Then what do I do?

A: Then you need to mix the ingredients.

B: Is there anything else I need to do?

A: Then you form the rolls to be round and bake them in the oven.

3, Rye bread

A: I want to bake rye bread for snack.

B: That sounds good. But how can I make it?

A: First, the ingredients is: wheat flour, rye flour, salt, sugar, water and yeast.

B: How do you make it?

A: You need to make dough

B: Then what do I do?

A: Then you need to mix the ingredients.

B: Is there anything else I need to do?

A: Then you form the bread and put into the oven.

4, Pastel De Belém

A: Do you want to make a Portuguese cake?

B: Of course, it's a good idea. But how can I make it?

A: This cake is very easy and fast.

B: Good.

A: First the ingredients are: leafy dough, milk, sugar, wheat flour, butter, salt and egg powder.

B: Oh, it's a very long ingredients list.

A: First step: boil the milk, sugar, salt, and butter. Second step: form the leafy dough for angular. Third step: Put the egg powder for the lukewarm cream by stirring. Fifth step: Put the cream on the basket shaped dough.

B: That sounds good, Thank you.

5. **Baguette**

A: I want to bake a French stick for the dinner. Do you like it?

B: Pardon, what? What do you mean? Baguette or something else?

A: Yes, Baguette.

B: Oh yes, I love the baguette.

A: But what is the difference between the baguette and the white bread?

B: Not much, only the form. The ingredients are the same. The baguette much longer, and thinner than the bread.

A: I understand.

6. **Shortcrust pastry**

A: Do you want to make shortcrust pastry?

B: Of course, let's do it! What are the ingredients?

A: Just a few ingredients that we need to the recipe.

The ingredients are: wheat flour, butter, salt, egg powder, icing sugar and lemon peel.

B: How can I make it?

A: First step: Mix the ingredients and form round forms. Second step: Bake it and load with fruit jam. And it is ready to eat.

B: It's a very easy recipe, Thank you.

7. **Croissant filled with walnut or poppy seed (pozsonyi kifli)**

A: Do you want to make croissant filled with walnut or poppy seed?

B: Of course, let's do it! What are the ingredients?

A: For the pastry: flour, butter, castor sugar, yeast, egg yolk, milk, salt

and for the filling: ground walnut or poppy seed, sugar, milk, raisin, vanilla, lemon zest.

B: How can we make it?

A: Mix the ingredients for the dough and put it into the fridge for an hour to cool. Mix the ingredients for the filling. Cut the dough into pieces, spread it, fill it with walnut or poppy seed and brush the croissants with egg yolk. Put them into the fridge then brush with egg white. When the egg white dries bake the crescents in the oven at 200-220 degrees Celsius until golden brown.

B: That sounds good!

8. **Savoury Scones with butter/cracklings**

A: Can you make scones?

B: No! How do you make it?

A: It is very easy and it's delicious!

B: What ingredients do you need?

A: Just flour, cracklings/butter, salt, black pepper, yeast, water, eggs.

B: And how do you make it?

A: Mix the ingredients except cracklings/butter leave it for rest. Cover cracklings/butter, spread, fold, leave it for rest-fold it again, leave it for rest, spread as thick as a finger. Form round shapes from pasta, spread egg on the surface- leave the scone for rest before baking. Bake them at 220 degrees Celsius until light brown.

B: It must be really delicious with poppy seed or walnut.

A: It is, really!

9. **Cabbage sticks**

A: Let's make cabbage sticks!

B: Ok. If you tell me how to make it.

A: It is easy. You can make it in no time!

B: What ingredients do you need?

A: Just flour, butter, vinegar, salt, water.

B: And what is the procedure to make?

A: Mix ingredients, leave pasta for rest, cover butter, fold pasta simply, double folding, leave the pasta for rest fold it again in the same way. Leave the pasta for rest then spread. Fill it with simmered cabbage, shape it, brush the sticks bake them at 220 degrees Celsius.

B: I think it takes a bit longer.

A: Ok. Not 10 minutes, but quite short time to make.

10. **Fruitcake**

A: Shall we make a fruitcake?

B: Yes, why not!

A: I've got a very good recipe!

B: What ingredients do you need for it?

A: flour, butter, sugar, eggs, vanilla extract, lemon zest, sugary dried fruit, walnut.

B: Sounds good. And how do you make it?

A: Make foam from castor sugar & butter. Add egg yolks, flour and whipped egg white. Finally mix with all the other ingredients. Bake it in a greasy baking tin.

B: What fruit shall we put in it?

A: Any, that we have at home.

B: Ok, let's start!

Ingredients for pastry:

flour, butter, sugar, eggs, vanilla extract, lemon zest, sugary dried fruit, walnut.

Preparation:

Make foam from castor sugar & butter. Add egg yolks, flour and whipped egg white. Finally mix with all the other ingredients. Bake it in a greasy baking tin.