

## GUÍA DE APRENDIZAJE: "Recipe Comparison"


**Objective:** Demostrar comprensión de un texto escrito breve y adaptado ordenando y secuenciando los pasos lógicos que posee una receta simple de cocina.

**Instructions:** These are recipes from a cookbook, but the instructions are in a wrong order. You need to decide what is the order of instructions for each recipe.

**1**

**SHORTBREAD**

Ingredients:  
150g plain flour  
100g butter or margarine  
50g caster sugar




Method:

- Put it on the baking tray
- Put the flour, sugar and butter into the bowl
- Remove from oven and let it cool down
- Rub together firmly until it is mixed well
- Bake it for 10 – 15 minutes or until it is golden brown
- Place the dough on a floured work surface and roll out to form a flat circle
- Place the baking tray into a hot oven
- Preheat oven to 170°C

**2**

**GREEK SALAD**

Ingredients:  
250g cherry tomatoes  
1 medium onion  
1 medium cucumber  
150g Feta cheese  
3 tablespoons of olive oil  
1 tablespoon of vinegar  
1 chopped clove of garlic  
salt and pepper



Method:

- Mix oil, vinegar, garlic, salt and pepper, pour it over the vegetables
- Add crushed feta cheese on top. Your salad is ready to serve
- Cut tomatoes in halves, peel and dice the cucumber and slice the onion and place them in a bowl

Now put the instructions in order:

SHORTBREAD:

1. B
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_

GREEK SALAD

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

Now answer these questions:

- Which of the recipes is healthier? \_\_\_\_\_
- In which one you do not have to cook anything? \_\_\_\_\_
- Which one will take more time to do? \_\_\_\_\_
- Which one do you use more ingredients? \_\_\_\_\_
- For which recipe do you have to use oven? \_\_\_\_\_