

Lesson 1:

1-Soru

Bake : fish, chicken, potatoes, mushrooms, onions, eggplants

Boil : chicken, eggs, potatoes, onions, carrots

Roast : fish, chicken, meet

Steam : fish, potatoes, mushrooms, onions, eggplants, carrots

Grill : fish, chicken, meet, mushrooms, onions, eggplants

Fry : fish, chicken, meet, egg, potatoes, mushrooms, onions, eggplants, carrots

Lesson 3

2. Soru

lunch or dinner, and it is easy to make. Here is how: First, **cut** the cabbage; **slice** the carrot, tomato and pepper;

peel

and

chop

the onion. Then

put

all the vegetables in a frying pan. Next,

put

three tablespoons of oil and

add

a little salt.

Fry

the vegetables for 10-15 minutes. After that,

put

the fried vegetables on the pizza bread.

Put

the chopped cheese on the top of the fried vegetables. Finally,

set

the microwave for 5 minutes and

keep

the pizza in it. Take it out after 5 minutes. Your delicious pizza is ready! Enjoy it!

Lesson 4

3. Soru

First, put the yeast in a bowl and add a glass of warm water. Wait for 10 minutes. Then pour the yeast mixture to a large mixing bowl. Add the butter, milk, sugar and salt. Add the flour and stir well. Next, put the dough on a lightly floured surface and knead for 10 minutes. Shape dough into a ball and put it in a bowl. Cover it with a tea towel and wait for 2 hours. After that, remove the dough from the bowl and roll it using a rolling pin. Shape the dough into a loaf and place it in

loaf pan. Wait for an hour. Finally, bake it at 200 oC for about 30 minutes. Take it out and let it cool.

Lesson 5

1.Soru

1. Rinse the rice under cold water.
2. Melt the butter in a saucepan.
3. Put the orzo in it and cook for two minutes.
4. Before it turns brown, add the rice and cook for three minutes stirring continuously.
5. Pour the hot water into the pan and add a little salt.
6. When it starts to boil, turn down the cooker to a low heat. Don't stir it while cooking.
7. Cook for about 10-15 minutes until the rice absorbs all the water.
8. Take the pan off the heat.

9. Let the rice cool down for about 5-10 minutes before serving.

Lesson 6

Soru 1

Photo 1: Beshbarmak

Photo 2: Colcannon

Photo 3: Kabuli Palaw

Soru 2

Kabuli Palaw : rice, lentils, carrots, lamb (or chicken or beef), nuts (pistachios or almonds)

Beshbarmak: meat, noodles, onion, lamb soup

Colcannon: potatoes, cabbage, milk, butter, salt, pepper, leeks, onions, boiled meat