

# English Unlocked

*The Annie Way*

VOCABULARY COLLECTION

## FOOD & COOKING

B2

### Vocabulary Pack

Practical English for adult learners

English-Polish edition

**95** vocabulary items

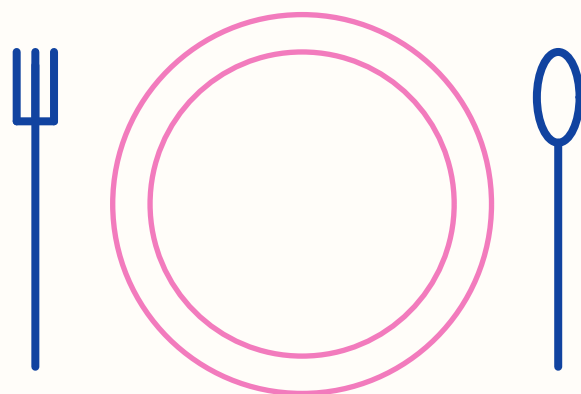
**12** practice sets

**20** final challenge items

#### PLUS

Extended reading + 12 questions

Answer key & suggested answers



---

**Learn it. Use it. Make it yours.**

SELF-STUDY / LESSONS / EXAM-STYLE PRACTICE

# Verbs & phrasal verbs

Entries 01–10 • English / Polish / example

**01 chop** • siekać; kroić na kawałki

Chop the onions finely so they cook more quickly.

**02 slice** • kroić w plastry

Slice the bread just before you serve the soup.

**03 dice** • kroić w kostkę

Dice the peppers into small, even pieces.

**04 grate** • trzeć na tarce

Grate some cheese over the pasta before serving.

**05 peel** • obierać

You do not need to peel these young potatoes.

**06 whisk** • ubijać trzepaczką

Whisk the eggs until the mixture looks smooth.

**07 knead** • wyrabiać ciasto

Knead the dough until it becomes soft and elastic.

**08 simmer** • gotować na małym ogniu

Let the sauce simmer gently for twenty minutes.

**09 steam** • gotować na parze

I prefer to steam vegetables to keep their texture.

**10 roast** • piec, zwłaszcza mięso lub warzywa

Roast the vegetables until the edges turn golden.

# 01 Match the meanings

Match 1–10 with A–J. Use each definition once.

A: the coloured outer skin of a citrus fruit • B: soft and easy to cut • C: food remaining after a meal • D: press and stretch dough • E: make a dish using basic ingredients • F: a strong desire for a particular food • G: fruit and vegetables available at their natural time of year • H: cook gently just below boiling point • I: lacking a strong or interesting flavour • J: a tool used in the kitchen

1. knead

-----

2. simmer

-----

3. zest

-----

4. utensil

-----

5. craving

-----

6. tender

-----

7. bland

-----

8. leftovers

-----

9. seasonal produce

-----

10. cook from scratch

-----