

# How to make \_\_\_\_\_

## Instructions

### 1. Step 1

Crack the eggs and whisk them until the egg white and egg yolk are completely mixed.

### 2. Step 2

Heat the butter in the frying pan on a low-medium heat until melted - be careful!

### 3. Step 3

Pour your egg mixture into the frying pan and allow to cook until it looks like a yellow pancake. This takes 1-2 minutes

### 4. Step 4

Lift the edge with a spatula and tilt the pan to allow the runny egg on top to travel to the edge of the pan. Do this until there is no runny egg left.

### 5. Step 5

When all the egg is cooked (and not runny) add the cheese to one half of the omelette and then fold the other half over.

### 6. Step 6

Transfer to a plate and garnish with herbs to serve. Voilá! One yummy omelette.

## GLOSSARY

CRACK /kræk/

WHISK /wɪsk/ *batir*

POUR /pɔː/

LIFT

HEAT /hi:t/

ADD /æd/

GARNISH /gɑːnɪʃ/

FOLD /fəʊld/

<http://www.bbc.co.uk/cbbc/makes/how-to-make-an-omelette>

## HOW TO MAKE A \_\_\_\_\_

- 1) Fill the kettle with fresh water. Warm the teapot by pouring in a quarter of a cup of water or putting the pot in a microwave for a minute.
- 2) Bring the warmed teapot, with the tea bag in it, straight to the just-boiled kettle and pour in the boiling water immediately.
- 3) Let the tea brew.
- 4) Put milk in your ceramic mug first and add sugar.
- 5) Pour tea in your teacup.

## GLOSSARY

Bring

Fill

Warm

[http://news.bbc.co.uk/2/shared/spl/hi/pop\\_ups/03/uk\\_how\\_to\\_make\\_perfect\\_tea/html/5.stm](http://news.bbc.co.uk/2/shared/spl/hi/pop_ups/03/uk_how_to_make_perfect_tea/html/5.stm)