

Listening Comprehension Cooking

Name:

Date: / /

score: /19

1. このフェトチーニ・アルフレッドという料理は何料理ですか。

2. 次の食材はどれくらい必要か、分量を書きましょう。

材料

分量

1 フェトチーニ

2 バター／マーガリン

3 粉パルメザンチーズ

4 生クリーム

5 生パセリを刻んだもの

3. 作り方を完成させましょう。

1. You cook the pasta, you (1.) it.

2. You (2.) your butter over (3.) heat, gradually (4.)
in the cheese.

3. Then (5.) the cream until it's well (6.).

4. And you continue (7.) the sauce, (4) constantly just to
(8.)(9.).

5.(10.) from heat.

6. You (11.) in the parsley.

7. You (12.) the hot pasta with the sauce.

4. このレシピで何人分のフェトチーニ・アルフレッドが出来ますか。

Okay. Here's my recipe for Fettuccine Alfredo. It's an Italian dish and it's very good. You take one package of either Ronzoni or any store brand egg fettuccine noodles. What you have to do is, you have to take one half cup of butter or margarine, one and one half cups of grated Parmesan cheese, one cup of heavy cream, and one quarter cup of chopped fresh parsley. Now, you cook the pasta, you drain it. While that's draining, in a small sauced pan, you melt your butter over medium heat, gradually stirring in the cheese. Then add the cream until it's well blended. And you continue heating the sauce, stirring constantly just to boiling point. Remove from heat. You stir in the parsley. And you toss the hot pasta with the sauce. And with this recipe, you could approximately get six servings out of it.

cut

slice

dice

shred

grind/ground/ground

boil

bake

simmer

fry

deep-fry

stir-fry

roast

grill/broil