

Read the passage carefully.



RECIPE OF MENEMEN

Menemen is a popular Turkish breakfast dish. It is easy and fun to make! To cook menemen, you need some simple **tomatoes, eggs, peppers, oil, and salt.**

First, take a frying **pan** and put it on the **cooker.** **Add** the oil and **heat** it. Then, **cut** the peppers into small pieces and **put** them in the pan. After that, add the tomatoes. Use a **knife** to prepare the vegetables.

Next, **stir** the vegetables with a **wooden spoon.** Cook them for about three minutes. Finally, crack the eggs into the pan and **mix** everything together. Use a **bowl** to serve the menemen. It is ready to eat. Enjoy your meal!

Sort the bold words into the correct groups. Write them in the correct box below.(Koyu renkli kelimeleri uygun gruplara yerleştiriniz.)

Ingredients

Kitchen Tools

Cooking Process

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Read the passage carefully.

Sütlaç is a sweet Turkish dessert. It is white and creamy. It is very delicious! Turkish families love sütlaç.

To make sütlaç, you need milk, rice, sugar, and water. First, put the water and rice in a pot. Cook the rice. Then, add the milk and sugar. Stir slowly with a spoon. Cook for ten minutes.

Next, pour the sütlaç into small bowls. Let it cool down. Then, put the bowls into the fridge. Wait for one hour.

Your sütlaç is ready! Take it out of the fridge. Enjoy your dessert!



Answer the questions.

1. What is sütlaç?
2. Who loves sütlaç?
3. What are the ingredients?
4. Is sütlaç white?
5. Where do we put the bowls?

Answer Key

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Ingredients

tomatoes
eggs
peppers
oil
salt

Kitchen Tools

pan
cooker
knife
wooden spoon
bowl

Cooking Process

add
heat
cut
stir
mix

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Answer the questions.

1. What is sütlaç? It is a sweet Turkish dessert.
2. Who loves sütlaç? Turkish families love sütlaç.
3. What are the ingredients? The ingredients are milk, rice, sugar, water
4. Is sütlaç white? Yes, it is.
5. Where do we put the bowls? We put the bowls into the fridge.