

---

 **Activity: Scrambled Soup**

Key words

**TEAR – SPEZZETARE**

**STIR – MESCOLARE**

**PEEL – SBUCCIARE/SPELARE**

**TO SEASON – AGGIUNGERE SALE O PEPE**

**STRIP – STRAPPARE**

**CRISPY – CROCCANTE**

**WORTH OF = QUANTITY**

**Instructions:** The steps for making this **Baked Bread & Tomato Soup** have been mixed up! Reorder them from **1 to 7** to show the correct cooking sequence.

- **Step \_\_\_: Tear and Bake** Tear half the mozzarella into the soup, stir, and add the reserved rosemary and extra virgin olive oil. Bake in the oven for 20 minutes until thick, using the grill for the last 2 minutes if you want a crispy top.
- **Step \_\_\_: Prep the Veggies** Peel and finely slice the onion and garlic. Peel the carrots into thin rounds, add them to the pan, and fry for 5 minutes until soft and starting to caramelize. Season with sea salt and black pepper.

- **Step \_\_\_: The Finishing Touch** Tear the remaining mozzarella over the top, season with more black pepper, and serve in bowls.
- **Step \_\_\_: Start the Base** Heat 2 tablespoons of olive oil in a large ovenproof casserole pan over medium heat. Strip in the rosemary leaves and fry until crispy, then move most of them to a plate.
- **Step \_\_\_: Heat things up** Preheat your oven to 170°C/325°F/gas 3.
- **Step \_\_\_: Add the Bread** Tear the fluffy center out of the bread. Add the crusty parts into the soup first, followed by the fluffy parts a minute later, and mix well.
- **Step \_\_\_: Simmer the Soup** Add the beans (with their juice), scrunch the tomatoes in by hand, and add 2 tins' worth of water. Bring the mixture to a boil, then turn it down to a simmer.

**ITALIAN RECIPE VS ENGLISH RECIPE**

**1. ITALIANS DON'T PUT BEANS**

2. IN ITALY WE DON'T PUT THE SOUP IN THE OVEN/  
USE THE OVEN
3. IN ITALY WE DON'T USE MOZZARELLA BUT WE USE GRATED CHEESE SUCH AS/LIKE/ FOR EXAMPLE PARMESAN OR GRANA.
4. ITALIAN DON'T USE VEGGIES/VEGETABLES ONLY BREAD AND TOMATO, SOMETIMES ONION OR GARLIC.

## HEART-BURN – REFLUSSO

- 1 What's your favourite...?  
a snack b pizza **topping**  
c sandwich **filling**
- 2 Do you ever have...?  
a **ready-made** food  
b **takeaway** food  
c very hot / spicy food  
Give examples.
- 3 Are you **allergic** or **intolerant** to any food? How long have you had the problem?
- 4 What food do you usually eat...?  
a to **cheer yourself up** when you're feeling sad  
b when you're tired and don't want to cook
- 5 When you're away from home, is there any food or drink that you really **miss**?
- 6 Is there any food or drink that you couldn't live without? How often do you eat / drink it?

CHIPS CRISPS	FROZEN YOGHURT	MILKSHAKE
SMOOTHIE	CHOCOLATE BAR	SAVOURY
HAM (PROSCIUTTO COTTO)	BAKED POTATO	ICE-CREAM CHOCOLATE CHIP
NUTELLA (HAZELNUT SPREAD)	<ul style="list-style-type: none"> <li>• FROZEN PIZZA</li> <li>• PASTA WITH GARLIC CHILLI AND OIL</li> <li>• TINNED TUNA</li> </ul>	


CHIPS (UK) = FRENCH FRIES (USA)

CRISPS (UK) = CHIPS (USA)