Video zone – How to make perfect pancakes

Instructions
Do the preparation task first. Then watch the video and do Task 1. You can also read the transcript.

Preparation task
Match the definitions (a–h) with the vocabulary (1–8).

<table>
<thead>
<tr>
<th>Vocabulary</th>
<th>Definition</th>
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<tbody>
<tr>
<td>1. …… a recipe</td>
<td>a. an amount that you can hold between your thumb and finger</td>
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<tr>
<td>2. …… a mug</td>
<td>b. turn over</td>
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<tr>
<td>3. …… a pinch</td>
<td>c. a mixture of flour, eggs and milk</td>
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<td>4. …… to whisk</td>
<td>d. to make a liquid go from one place to another</td>
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<tr>
<td>5. …… batter</td>
<td>e. instructions for preparing and cooking food</td>
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<tr>
<td>6. …… to pour</td>
<td>f. food that is salty and spicy</td>
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<tr>
<td>7. …… flip</td>
<td>g. to mix something very quickly</td>
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<tr>
<td>8. …… savoury</td>
<td>h. a large cup</td>
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</tbody>
</table>

Task 1 – Reorder the sentences
Write a number (1–6) to put the sentences in order.

…………… Add a pinch of salt and whisk.
…………… When the batter is cooked, flip the pancake.
…………… After one minute, your pancake is ready!
…………… First, put a pan onto a medium heat.
…………… Rub the pan with a little butter, then pour in the batter.
…………… Then, put into a bowl one mug of milk, one mug of self-raising flour and one free-range egg.

Discussion
Do you like pancakes? What do you like to put on them?
Transcript

Hi, guys! Let me give you the most delicious recipe for fluffy thick pancakes which is so, so simple.

First of all, put a pan onto a medium heat.

Into a bowl put one mug of milk, one mug of self-raising flour (white or wholemeal) and one lovely free-range egg.

One pinch of sea salt and give a good whisk. And it will be a fairly thick, light batter.

Lightly rub a pan with just a little butter and then pour in enough batter to the size of the pancake that you want.

When the batter is cooked around the edge and little holes have come to the surface of the pancake, have a little look under the pancake. On the count of three a nice confident flip.

As soon as it’s turned, it’s nice to give another little rub with butter and after one minute you will have a beautiful, fluffy, gorgeous pancake ready to be taken sweet or savoury.

So there you go, guys. That is a foolproof pancake recipe.

If you liked it, please give us a like.

Share it on your social media, don’t forget to comment in the Comment box below and if you want more inspiration hit the I!
Answers

Preparation
1. e
2. h
3. a
4. g
5. c
6. d
7. b
8. f

Task 1 – Reorder the sentences
3
5
6
1
4
2