**Complete the recipe with the missing words /10**

**Fish Cooked in Milk (With boiled potatoes)**

*simmer parsley pour saucepan tablespoons cut grate add boiled vegetable*

**Ingredients**

500g fish, 140g flavouring vegetables, 260g milk, 2 tablespoons \_\_\_\_\_\_\_\_\_\_\_\_ oil, 2 \_\_\_\_\_\_\_\_\_\_\_\_ sour cream, chopped \_\_\_\_\_\_\_\_\_\_\_\_ or dill, salt, pepper, bay leaves.

**Method**

Cut fish into pieces, \_\_\_\_\_\_\_\_\_\_\_\_ onion into rings, coarsely \_\_\_\_\_\_\_\_\_\_\_\_ carrot, chop parsley. Layer fish pieces with vegetables in a \_\_\_\_\_\_\_\_\_\_\_\_, sprinkling each layer with vegetable oil, salt and pepper. \_\_\_\_\_\_\_\_\_\_\_\_ over hot milk, add bay leaf and \_\_\_\_\_\_\_\_\_\_\_\_\_ over low heat for 10-15 minutes. \_\_\_\_\_\_\_\_\_\_\_\_ sour cream at the end of cooking.

Serve fish with the cooking liquid and \_\_\_\_\_\_\_\_\_\_\_\_\_ potatoes. Sprinkle with chopped herbs before serving.

**Complete the recipe with the missing words /10**

**"Herring in a Jacket" (Herring with vegetables)**

*pour peel chopped taste decorate pieces mix vegetables salted boiled*

**Ingredients**

1 \_\_\_\_\_\_\_\_\_\_\_\_ herring, 150g \_\_\_\_\_\_\_\_\_\_\_\_ vegetables (carrot, beetroot, green peas), 100g sour cream, 10g horseradish, salt, sugar to \_\_\_\_\_\_\_\_\_\_\_\_ , spring onions.

**Method**

Soak herring and \_\_\_\_\_\_\_\_\_\_\_\_ off skin. Slice fillet into angled \_\_\_\_\_\_\_\_\_\_\_\_ Dice \_\_\_\_\_\_\_\_\_\_\_\_ and arrange to cover a fish plate in a slight mound. Arrange the pieces of herring on top of the mound with the points coming together in the centre. \_\_\_\_\_\_\_\_\_\_\_\_ sour cream, horseradish, salt and sugar and \_\_\_\_\_\_\_\_\_\_\_\_ diagonally over the herring. Spread \_\_\_\_\_\_\_\_\_\_\_\_ spring onions. Cut hollow cone shapes from a boiled carrot to \_\_\_\_\_\_\_\_\_\_\_\_ the centre or one side of the dish.

**Complete the recipe with the missing words /10**

**Sorrel Soup**

*add dice water sauté potato boil egg steam sprinkle saucepan*

**Ingredients**

250g pork, 800g water, 300g sorrel, 30g carrot, 20g onion, 10g parsley, 20g fat, 20g pearl barley, 1-2 eggs, salt, sour cream, dill and parsley.

**Method**

Soak pearl barley for 6-8 hours in cold \_\_\_\_\_\_\_\_\_\_\_\_. \_\_\_\_\_\_\_\_\_\_\_\_ pork. Put pork and grits in a \_\_\_\_\_\_\_\_\_\_\_\_ , add water to cover and cook until the meat is almost tender. Chop sorrel, onions and carrots and \_\_\_\_\_\_\_\_\_\_\_\_ in butter. \_\_\_\_\_\_\_\_\_\_\_\_ sautéed vegetables, parsley and salt to the saucepan, and continue cooking until meat is tender. Before serving, \_\_\_\_\_\_\_\_\_\_\_\_ with chopped dill or parsley and add sour cream. You may substitute 200g of diced \_\_\_\_\_\_\_\_\_\_\_\_ instead of pearl barley. \_\_\_\_\_\_\_\_\_\_\_\_ potatoes with the meat. \_\_\_\_\_\_\_\_\_\_\_\_ sorrel separately and add it to the soup when the meat and potatoes are tender. Decorate with a boiled \_\_\_\_\_\_\_\_\_\_\_\_.

**Complete the recipe with the missing words /10**

**Sautéed Sauerkraut**

*cook boiling taste melt fatty sauté pieces adding grated sugar*

**Ingredients**

400g sauerkraut, water, 50g carrot, 30g onion, 50g butter, salt, sugar.

**Method**

\_\_\_\_\_\_\_\_\_\_\_\_ butter in a large saucepan. Chop onion and \_\_\_\_\_\_\_\_\_\_\_\_ it in butter until light brown. Chop sauerkraut into smaller \_\_\_\_\_\_\_\_\_\_\_\_ and add to the saucepan. If you want the sautéed sauerkraut to be light in colour, cover sautéing onions with \_\_\_\_\_\_\_\_\_\_\_\_ water, cover the saucepan immediately and cook over a low flame. If you want the sauerkraut to be darker, sauté onions in an uncovered pan, \_\_\_\_\_\_\_\_\_\_\_\_ water only after some time. \_\_\_\_\_\_\_\_\_\_\_\_ sauerkraut for 2-3 hours. In the last 20 minutes, add \_\_\_\_\_\_\_\_\_\_\_\_ carrots. When sauerkraut is tender, add salt and sugar to \_\_\_\_\_\_\_\_\_\_\_\_. (If the sauerkraut is not as dark as you would like, add caramelised \_\_\_\_\_\_\_\_\_\_\_\_\_ to the pan). Serve with roast pork, chops and other \_\_\_\_\_\_\_\_\_\_\_\_ meat dishes.

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