

# Food

Engelsk



Navn: \_\_\_\_\_

Klasse: \_\_\_\_\_



Sæt kryds under ordet, der passer til billedet.

cherry

chocolate

ice cream

lasagna



lasagna

spaghetti

bagel

cake



coconut

corn

almond

peach



almond

cookie

hazelnut

coconut



cookie

bagel

loaf

donut



strawberry

raspberry

cherry

donut



spaghetti

lasagna

loaf

corn



chocolate

bagel

cookie

hazelnut





Forbind beskrivelserne med billederne, som de passer til.

long, green, crunchy, healthy



filling, bland, white



delicious, salty, fatty, yellow, long



refreshing, green, red, juicy, sweet



sweet, dessert, layered, good for birthdays



sweet, crunchy, fruity, refreshing, purple



sour, fresh, green, good in beverages



crumbly, pastry, flaky, French





Skriv ordene fra boksen ved den rigtige beskrivelse.

1. Crunchy or soft shells filled with meat, veggies, and tasty toppings.

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2. A mini cake with frosting on top; cute, colorful, and delicious.

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3. Cold, creamy, and available in endless flavours; perfect for the summer.

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4. Small, sweet, and juicy; great in bunches or dried into raisins.

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5. Rich, moist, and full of deep chocolate flavor; a classic treat.

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6. A tree-like green veggie, full of vitamins and often steamed or roasted.

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7. Juicy and red, often used in salads or sauces; technically a fruit, but treated as a vegetable.

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8. Baked dough topped with tomato sauce, cheese, and endless topping options.

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9. Round and juicy fruits full of sweet juice; perfect for drinking or eating as a snack. Can be peeled and enjoyed in wedges.

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broccoli	taco	tomato
grape	ice cream	pizza
chocolate cake	orange	cupcake



Skriv ordene fra boksen på næste side de rigtige steder i opskriften.

## Classic Danish Spaghetti with Meat Sauce



### Ingredients (serves 4):

- 400 g ground beef (8–12% fat)
- 1 onion, finely chopped
- 2 cloves of garlic, minced or pressed
- 1 carrot, grated
- 1 can chopped tomatoes (400 g)
- 2 tbsp tomato paste
- 1 tsp dried oregano
- 1 tsp dried basil
- 1 tsp sugar
- Salt and pepper
- Optional: a splash of cream or milk (for a milder, creamier sauce)
- Oil for frying
- 400 g spaghetti
- Parmesan and parsley for serving

## Instructions:

Boil the spaghetti in plenty of salted water according to the package instructions. Drain and keep warm.

Heat a bit of oil in a large pan or pot. Brown the \_\_\_\_\_ thoroughly until it's crumbly and slightly golden.

Add the \_\_\_\_\_ and garlic and sauté for a few minutes until the onion is soft. Add the grated \_\_\_\_\_ and cook for another couple of minutes.

Stir in the tomato paste and let it cook for about a minute. Then add the chopped \_\_\_\_\_, oregano, basil, sugar, salt, and pepper. Let it simmer for 15–20 minutes.

Adjust \_\_\_\_\_ and pepper to taste. Add a splash of \_\_\_\_\_ or milk if you want a smoother, milder sauce.

Serve the meat sauce over the spaghetti. Top with freshly grated parmesan or a sprinkle of chopped \_\_\_\_\_, to taste.

cream	ground beef	parsley
tomatoes	salt	onion



Snak med din sidemakker om jeres yndlingsmad. Prøv at beskrive din mad, uden at sige navnet, og se om din sidemakker kan gætte det.



Tænk på alle de ord, du kan bruge til at beskrive din yndlingsgrøntsag. Skriv ordene ned på linjerne:

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Tænk på alle de ord, du kan bruge til at beskrive din yndlingsfrugt. Skriv ordene ned på linjerne:

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En ven fra England har spurgt efter din opskrift på chokoladekage. Du har derfor oversat opskriften fra dansk til engelsk. Udfyld den engelske opskrift på næste side med de manglende ingredienser.

## Chokoladekage

- 300 g smør
- 4 æg
- 6 dl sukker
- 9 dl mel
- 5 tsk. bagepulver
- 4 tsk. vaniljesukker
- 4 spsk. kakao
- 3 dl mælk



Smelt smørret.

Pisk æg og sukker.

Bland mel, bagepulver, vaniljesukker og kakao.

Rør det i æggeblandingen sammen med det smeltede smør.

Hæld mælken i.

Rør det hele godt sammen.

Hæld dejen i en bageform.

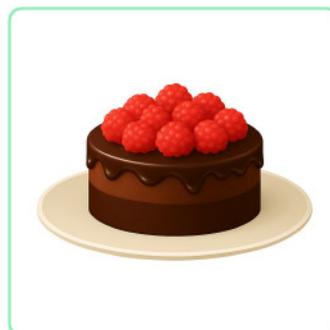
Bag kagen i ovnen i 30-35 minutter ved 175 grader.



Indsæt de manglende ord i den engelske opskrift herunder.  
Du skal bruge ordene fra boksen.

## Chocolate \_\_\_\_\_

- 300 grams \_\_\_\_\_
- 4 \_\_\_\_\_
- 6 dl \_\_\_\_\_
- 9 dl \_\_\_\_\_
- 5 teaspoons of baking \_\_\_\_\_
- 4 teaspoons of \_\_\_\_\_ sugar
- 4 tablespoons of \_\_\_\_\_
- 3 dl \_\_\_\_\_



\_\_\_\_\_ the butter.

\_\_\_\_\_ the eggs and sugar.

\_\_\_\_\_ flour, baking powder, vanilla sugar, and cocoa.

- Stir it into the egg \_\_\_\_\_ together with the melted butter.

\_\_\_\_\_ the milk into it.

- Mix \_\_\_\_\_ well.

- Pour the \_\_\_\_\_ into a baking tin.

- Bake the cake in the \_\_\_\_\_ for 30-35 minutes at 175 degrees.

whisk	cake	flour
oven	vanilla	everything
melt	pour	eggs
sugar	batter	mixture
melt	cocoa	powder
milk	butter	



Tænk på alle de ord, du kan bruge til at beskrive din yndlingsret.  
Skriv ordene ned på linjerne:

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Tænk på alle de ord, du kan bruge til at beskrive din yndlingsdessert.  
Skriv ordene ned på linjerne:

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Vælg en af dine yndlingsting ovenfor, og skriv nogle sætninger, som beskriver det med de ord, som du har fundet. Beskriv maden til din sidemakker, og se, om de kan gætte det.

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Kom med et bud på sidemakkers yndlingsmad.

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Hvilke ord brugte de i beskrivelsen, som fik dig til at gætte på det?

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