

⇒ ELTE Cooking verbs quiz 224 □ □

1. To make spaghetti, put it in a pot of very hot water and _____ it for about 10 minutes. *(use very hot water)*

- ☐ (A) grill
- ☐ (B) boil
- ☐ (C) roast
- ☐ (D) steam

2. Add some oil to the pan and _____ the onions until they become golden brown. *(cook in hot oil)*

- ☐ (A) fry
- ☐ (B) poach
- ☐ (C) bake
- ☐ (D) stew

3. To make crispy French fries, completely cover the potatoes with very hot oil and _____ them. *(completely cover with oil)*

- ☐ (A) simmer
- ☐ (B) steam
- ☐ (C) deep-fry
- ☐ (D) roast

4. Cut the vegetables into small pieces and _____ them quickly in a very hot pan while moving them around constantly. *(cook quickly and keep stirring)*

- ☐ (A) poach
- ☐ (B) stir-fry
- ☐ (C) bake
- ☐ (D) boil

5. Put the cake mixture into the oven and _____ it for 35 minutes. *(cook in an oven)*

- ☐ **A** bake
- ☐ **B** fry
- ☐ **C** simmer
- ☐ **D** steam

6. Put the potatoes in the oven with some olive oil and _____ them until they are crispy outside. *(cook in an oven with oil)*

- ☐ **A** poach
- ☐ **B** roast
- ☐ **C** boil
- ☐ **D** stir-fry

7. Put the chicken directly under the strong heat and _____ it for five minutes on each side. *(cook directly with strong heat)*

- ☐ **A** grill
- ☐ **B** stew
- ☐ **C** steam
- ☐ **D** bake

8. Put the broccoli in a steamer and _____ it until it becomes tender but still slightly crunchy. *(cook with hot vapour)*

- ☐ **A** fry
- ☐ **B** roast
- ☐ **C** steam
- ☐ **D** poach

9. The soup is already boiling, so _____ the heat and let it _____ gently for another 20 minutes. *(cook gently below boiling point)*

- ☐ **A** grill / bake
- ☐ **B** turn down / simmer
- ☐ **C** turn up / deep-fry
- ☐ **D** heat up / roast

10. Put the beef, carrots and potatoes in a large pot with plenty of liquid and _____ them slowly for several hours. (*cook slowly in liquid*)

- ☐ (A) stew
- ☐ (B) grill
- ☐ (C) bake
- ☐ (D) sauté

11. Crack the eggs into hot, but not boiling, water and _____ them for about three minutes. (*cook gently in hot liquid*)

- ☐ (A) roast
- ☐ (B) poach
- ☐ (C) stir-fry
- ☐ (D) deep-fry

12. Put a little butter in the pan and _____ the garlic for about one minute. (*fry quickly in a little fat*)

- ☐ (A) sauté
- ☐ (B) steam
- ☐ (C) boil
- ☐ (D) stew

13. The pizza is cold because it was made yesterday. Put it in the oven or microwave to _____ it before eating it. (*make previously cooked food hot again*)

- ☐ (A) grill
- ☐ (B) heat up
- ☐ (C) poach
- ☐ (D) stir-fry

14. The soup is ready, but it has become cold. Can you _____ it gently before we serve it? (*make something warmer*)

- ☐ (A) warm up
- ☐ (B) deep-fry
- ☐ (C) roast
- ☐ (D) bake

15. The recipe says to _____ the chicken over a medium heat for about 15 minutes. (use a particular heat level)

- ☐ **A** boil
- ☐ **B** steam
- ☐ **C** cook over
- ☐ **D** poach

16. [ELTE Flashcards-Cooking verbs](#)

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1. To make spaghetti, put it in a pot of very hot water and _____ it for about 10 minutes. *(use very hot water)*

- ☐ A grill
- ☒ B boil
- ☐ C roast
- ☐ D steam

i Boil means to cook food in very hot or boiling water. We commonly boil pasta, rice, eggs and vegetables.

2. Add some oil to the pan and _____ the onions until they become golden brown. *(cook in hot oil)*

- ☒ A fry
- ☐ B poach
- ☐ C bake
- ☐ D stew

i Fry means to cook food in hot oil or fat, usually in a frying pan.

3. To make crispy French fries, completely cover the potatoes with very hot oil and _____ them. *(completely cover with oil)*

- ☐ A simmer
- ☐ B steam
- ☒ C deep-fry
- ☐ D roast

i Deep-fry means to cook food completely covered in very hot oil. French fries, doughnuts and some types of chicken are often deep-fried.

4. Cut the vegetables into small pieces and _____ them quickly in a very hot pan while moving them around constantly. *(cook quickly and keep stirring)*

- ☐ A poach
- ☒ B stir-fry
- ☐ C bake
- ☐ D boil

i Stir-fry means to cook small pieces of food quickly in a very hot pan while stirring or moving them continuously.

5. Put the cake mixture into the oven and _____ it for 35 minutes. *(cook in an oven)*

- ☒ A bake
- ☐ B fry
- ☐ C simmer
- ☐ D steam

i Bake means to cook food in an oven. We usually bake cakes, bread, biscuits and pastries.

6. Put the potatoes in the oven with some olive oil and _____ them until they are crispy outside. *(cook in an oven with oil)*

- ☐ A poach
- ☒ B roast
- ☐ C boil
- ☐ D stir-fry

i Roast means to cook food in an oven, usually with oil or fat. Potatoes, vegetables and meat can be roasted.

7. Put the chicken directly under the strong heat and _____ it for five minutes on each side. *(cook directly with strong heat)*

- ☒ A grill
- ☐ B stew
- ☐ C steam
- ☐ D bake

i Grill means to cook food directly under or over strong heat. Meat, fish and vegetables can be grilled.

8. Put the broccoli in a steamer and _____ it until it becomes tender but still slightly crunchy.
(*cook with hot vapour*)

- A fry
- B roast
- ✓ C steam
- D poach

i Steam means to cook food using hot water vapour. Vegetables, fish and dumplings are often steamed.

9. The soup is already boiling, so _____ the heat and let it _____ gently for another 20 minutes.
(*cook gently below boiling point*)

- A grill / bake
- ✓ B turn down / simmer
- C turn up / deep-fry
- D heat up / roast

i Turn down means to reduce the heat. Simmer means to cook something gently in liquid at a temperature just below boiling.

10. Put the beef, carrots and potatoes in a large pot with plenty of liquid and _____ them slowly for several hours. (*cook slowly in liquid*)

- ✓ A stew
- B grill
- C bake
- D sauté

i Stew means to cook meat or vegetables slowly in liquid, usually for a long time. The result is usually tender and full of flavour.

11. Crack the eggs into hot, but not boiling, water and _____ them for about three minutes. (*cook gently in hot liquid*)

- A roast
- ✓ B poach
- C stir-fry
- D deep-fry

i Poach means to cook food gently in hot liquid. Eggs are one of the most common foods that we poach.

12. Put a little butter in the pan and _____ the garlic for about one minute. (*fry quickly in a little fat*)

- ☒ **A** sauté
- ☐ **B** steam
- ☐ **C** boil
- ☐ **D** stew

i Sauté means to cook food quickly in a small amount of oil or butter. Garlic, onions and vegetables are often sautéed.

13. The pizza is cold because it was made yesterday. Put it in the oven or microwave to _____ it before eating it. (*make previously cooked food hot again*)

- ☐ **A** grill
- ☒ **B** heat up
- ☐ **C** poach
- ☐ **D** stir-fry

i Heat up means to make food that has already been cooked hot again. For example, we can heat up leftovers or yesterday's pizza.

14. The soup is ready, but it has become cold. Can you _____ it gently before we serve it? (*make something warmer*)

- ☒ **A** warm up
- ☐ **B** deep-fry
- ☐ **C** roast
- ☐ **D** bake

i Warm up means to make something warmer, usually gently. It is commonly used for soup, milk, leftovers and other prepared food.

15. The recipe says to _____ the chicken over a medium heat for about 15 minutes. (use a particular heat level)

- ☐ **A** boil
- ☐ **B** steam
- ☒ **C** cook over
- ☐ **D** poach

i Cook over is used with a heat level or heat source. For example: Cook the meat over a low heat or cook the vegetables over a medium heat.

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