

KEY VOCABULARY

**pasta**

a savoury food **made from semolina flour mixed with water or egg** which can be dried to preserve it or eaten fresh. It can be cooked by boiling or baking it

**savoury**

something which might **taste salty, sour or spicy** – the opposite of sweet

**dough**

a **thick mixture of flour** and other ingredients – **pasta is made from dough** which is rolled flat and cut up into different shapes

**boil**

to **cook** something in **boiling water**

**bake**

to **cook** something in an **oven**

**preserve**

to **treat food** so that it **lasts longer** – pasta can be preserved by **drying** it and tomatoes can be preserved in a **tin**

**tinned**

food that has been **preserved by being sealed in a tin**

**peel**

to **remove the outer layer** or skin of a fruit or vegetable

**chop**

to **cut something up into pieces**



pasta hanging up to dry



map showing Italy where pasta is very popular

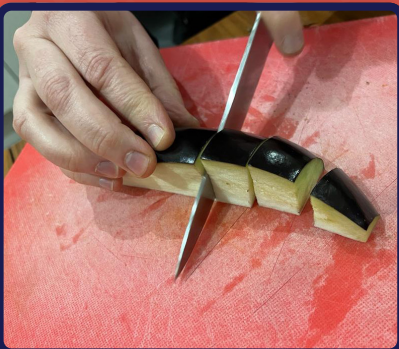
Image: TUBS (CC BY-SA 3.0)



courgettes



fresh tomatoes



using **the claw** to cut up an aubergine



pasta bake



different pasta types



a peeler



an aubergine



tinned tomaoes