

Voor elke goed antwoord in deze toets krijg je 1 punt. Als het anders is, staat het bij de vraag.

TEXT A

Do you like pancakes? Do you like cheese, bacon, nuts, fruit and ice cream?

Then you should eat with us!

Our new 'pancakes only'-restaurant 'Pancake House' is now open. And guess what? You're the chef! What makes this place so unique, is that you can create your own pancake. The only thing you need to do is tell us which ingredients you would like to have on your pancake, and we'll prepare it for you. You can choose from many ingredients: from crunchy nuts to creamy chocolate and from spicy pork to savoury cheese. Check our website www.pancakehouse.co.uk for our full menu. We only use fresh and tasty ingredients, and we also have pancakes for people who have a food allergy.

The 'Pancake House' has a great atmosphere. Our lovely waiters will pour you drinks, while the cooks make your personal pancake.

If you would like to eat out in our restaurant: call us and make a reservation!

Read the text and choose the correct answer.

- 1 What makes Pancake House so special?
- A People with a food allergy can eat there.
 - B The cooks use tasty ingredients.
 - C There is no chef at the restaurant.
 - D You can create your own pancake.

Read the text and answer the questions in English.

- 2 Name four ingredients that you can choose for your pancake. *(2 punten, 0,5 per goed antwoord)*
- 3 Where can you find the full menu?
- 4 Can you eat at Pancake House when you're allergic to nuts? Explain your answer.

- 5 'Our lovely waiters will pour you drinks [...].' Translate *'pour'*.
- 6 When should you not come to the Pancake House? Explain your answer in Dutch.

TEXT B

Today we're talking with Guy Reynolds (82), who is the world's oldest professional cook.

Q: What do you love so much about cooking?

A: There are so many ingredients to make wonderful and delicious dishes. There are endless combinations! You can make main courses, starters, desserts, side dishes. You can make your dishes sweet, savoury, spicy, sour, creamy or crunchy. With all these options, you can always make people happy because of food. And isn't that the most important thing?

Q: What's your favourite ingredient and what do you like to cook with it?

A: I often work with potatoes. There are so many ways to use this ingredient. I like making French fries, potato salad, a lovely stew, or even a pie with this wonderful potato. Potato tastes really good, also in combination with vegetables like carrots or cheese. I also make crisps myself. I love to experiment with lots of different flavours. I once made banana flavoured crisps and some that taste like sweets! They were not so great, but it was fun. Every now and then you should try something new, shouldn't you?

Q: Could you please share your favourite recipe with us?

A: Certainly!. It's the recipe for a sweet and savoury dessert. Chop three or four different kinds of cheese in small cubes. You should use old Gouda cheese, some blue cheese and maybe some goat or sheep cheese. Put them on a decorative plate. Then peel three red onions and chop them into small pieces. Fry them in a pan with some olive oil. After 20 minutes, add 50 grams of sugar and melt it with the onions. Add 30 ml red wine and 30 ml vinegar. Cook it for another 30 minutes until it looks like marmalade. Serve it on the plate with the cheese. It's the best!

- 7 'There are so many ingredients to make wonderful and delicious dishes.' Translate '*delicious*'.

Read the text and answer the questions.

- 8 Why does Guy love cooking so much? Give two reasons. Answer in Dutch. (2 punten)

- 9 Why is the potato Reynolds' favourite ingredient? Choose the correct answer.
- A He loves making crisps with funny flavours.
 - B It's a wonderful product to experiment with.
 - C There are many different ways to use it.
 - D You can make people happy with potatoes.
- 10 Guy Reynolds mentions some dishes that can be made with potatoes. Give three examples in English.
- 11 Which ingredient(s) make his favourite recipe savoury?
- A cheese
 - B red onions
 - C vinegar
 - D wine
- 12 What is strange when you look at Guy's favourite recipe?