

How much & How many

FISH CAKES

Ingredients (to make 24 fish cakes):

500 g boiled potatoes

350g cooked white fish

1 tablespoon tomato puree

2 tablespoons mixed herbs

50g breadcrumbs

a little oil

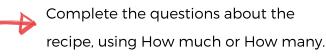
salt and pepper

Method:

- 1 Mash the boiled potatoes with a little salt and pepper.
- 2 Mix together the potatoes and the fish, tomato puree and herbs.
- 3 Add a little salt and pepper.
- 4 Make 24 fish cakes from the mixture. Cover the fish cakes with breadcrumbs.
- 5 Heat the oil in a frying pan. Fry the fish cakes for about five minutes, turning them once.
- 6 Serve the fish cakes immediately with tomato sauce and a salad.

Questions with how much and

how many



- A: <u>How many</u> fish cakes does this recipe make? B: Twenty-four.
- **b** A: _____ fish do you need? B: 350g.
- **c** A: ______ potato do you use in the recipe? B: 500g.
- **d** A: _____ tablespoons of herbs do you need? B: Two.
- **e** A: tomato puree do you add? B: 1 tablespoon.
- **f** A: _____ oil do you use? B: A little.
- **g** A: ____ grams of breadcrumbs do you need? B: Fifty.
- **h** A: _____ minutes do you cook the fishcakes? B: About five.

Put the words in the correct order to make a dialogue in a restaurant.

A: order, - please - I - Can - your - take?

1 <u>Can I take your order, please?</u>

B: Have - Yes, - we - steaks - can - two

A: any - you - like - vegetables - Would?

3

B: please - some potatoes - and - Yes, - peas 4

A: with - drink - Anything - that - to? 5

B: 'd - and a lemonade, - please - a mineral water - We - like

6



any Answer Key

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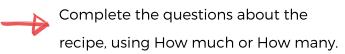
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A: order, - please - I - Can - your - take?

1 <u>Can I take your order, please?</u>

B: Have - Yes, - we - steaks - can - two

2 <u>Yes, can we have two steaks?</u>

A: any - you - like - vegetables - Would?

3 Would you like any vegetables?

B: please - some potatoes - and - Yes, - peas

4 Yes, some potatoes and peas, please

A: with - drink - Anything - that - to?

5 Anything with that to drink? .

B: 'd - and a lemonade, - please - a mineral water - We - like

6 We'd like a mineral water and a lemonade, please.

