## How much \& How many

## FISH CAKES

Ingredients (to make 24 fish cakes) :
500 g boiled potatoes
350 g cooked white fish
1 tablespoon tomato puree
2 tablespoons mixed herbs
50 g 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

Complete the questions about the recipe, using How much or How many.
a A: How many fish cakes does this recipe make? B: Twenty-four.
b A : $\qquad$ fish do you need? B: 350 g .
c A : $\qquad$ potato do you use in the recipe? B: 500 g .
d A : $\qquad$ tablespoons of herbs do you need? B: Two.
e A: tomato puree do you add?
B: 1 tablespoon.
f A : $\qquad$ oil do you use?
B: A little.
g A: ___ grams of breadcrumbs do you need? B: Fifty.
h $A$ : $\qquad$ 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 Can I take your order, please?

B: Have - Yes, - we - steaks - can - two
2 $\qquad$

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 $\qquad$

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ANSWER KEY

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B: 1 tablespoon.
f A: How much oil do you use?
B: A little.
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B: Fifty.
h A: How many_ minutes do you cook the fishcakes? B: About five.

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

[^0]
[^0]:    A: order, - please - I-Can - your - take?
    1 Can I take your order, please?
    B: Have - Yes, - we - steaks - can - two
    2 Yes, can we have two steaks?

    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.

