



Investigación: La Cocina Española.

Go to www.euroclub-schools.org. Enter the **Spanish Zone**. Click on **Facts About Spanish Food - part 1**. By scrolling up and down the web page, can you find the answers to the following questions?

1. In which area of Spain did *la paella* originate?

What is the name of the pan in which it is cooked?

Which ingredient makes the rice yellow?

2. Name the rice that is used for *la paella*.

3. Write the following words in Spanish:

a. the drink

b. the breakfast

c. the lunch

d. the dessert

e. the evening meal

4. Name some Spanish desserts.

5. What is the sausage *la morcilla* made from?

According to a Spanish saying, describe how *la morcilla* from *Burgos* should be.

6. Write the following words in English:

a. *el calamar*

b. *el pulpo*

c. *el cazón*

7. Name the following mystery Spanish dishes. *Escribe en español*:

a. Prawns prepared with garlic, olive oil and parsley:

b. An omelette made with potatoes:

c. A vegetable stew:

d. Octopus prepared the Galician way:

e. A cold soup made from almonds and garlic:

f. Squid cut into slices, creating rings that are then fried:

8. Name two traditional Spanish hams.

9. Which spice gives *el chorizo* its colour?

10. What is *el pescadito frito*?

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11. Write the following words in Spanish. *Escribe en español.*

a. the bay leaves

b. the parsley

c. the rosemary

d. the courgettes

12. Name some Spanish soups that are served cold.

13. What kind of sandwich is *el bocadillo de tortilla de patatas*?

14. What is *el arroz negro*?

15. Which spice is *la canela*?

16. Which food festival takes place in August?

17. Name any dishes on the web page that would be suitable for vegetarians.

18. Write the following words in Spanish. *Escribe en español.*

a. the flour

b. the olive oil

c. the cucumber

d. the aubergines

19. Name the following mystery Spanish dishes. *Escribe en español:*

a. A cold soup containing tomatoes, peppers and cucumber:

b. Chicken prepared with garlic:

c. Dogfish that is first soaked in a marinade of herbs, then coated in flour and fried:

20. Which food is traditionally served on a wooden dish?

It is also served on a bed of sliced -

Write 'the wooden dish' in Spanish.

Write 'the red wine' in Spanish.
