

Answers to How to make the perfect omelette exercises

1. Preparation: matching

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| 1. e | 4. b |
| 2. f | 5. c |
| 3. a | 6. d |

2. Check your understanding: multiple choice

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| 1. b | 4. a |
| 2. b | 5. b |
| 3. b | 6. c |

3. Check your understanding: ticking

1. mushrooms, cheese, crispy bacon, tomatoes
2. salad, tomatoes, cold meats, ketchup
3. cream, milk

4. Check your understanding: ordering

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| 3 | Coat the bottom of the pan with oil and butter. |
| 2 | Add a pinch of salt and pepper, and whisk the eggs. |
| 1 | First of all, crack three eggs into a bowl. |
| 5 | Bring in the egg from the sides of the pan. |
| 4 | Pour the egg into the pan. |
| 7 | Turn it down to a low heat. |
| 10 | Serve it on a plate and enjoy! |
| 6 | Grate cheese over the omelette. |
| 8 | When it starts to change colour, unstick it from the sides of the pan. |
| 9 | Flip over one half of the omelette. |

5. Check your vocabulary: gap fill – phrases with ‘of’

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| 1. all sorts of | 4. a lot of |
| 2. one of | 5. half of |
| 3. a tiny bit of | 6. out of |

6. Check your grammar: multiple choice – countable and uncountable nouns

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| 1. some eggs | 4. some cake |
| 2. some fruit | 5. some chicken |
| 3. some lemon | 6. some potatoes |