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MATTER:

ENGLISH

STUDENT:

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SPECIALTY:

NUERSE TECHNICIAN

SEMESTER:

SECOND

ITALY:

The Italian food has slavered the taste papilles all over the world for centuries ,with their tasty tomato sauces, those smart things that make wheat arina and the are basically vehicles for cream, everything is all.

RECIPES SPAGHETTI CARBONARA:

INGREDIENTS:

400g of spaghetti

2 eggs

150g of parmesan cheese

120g of bacon or bacon

Say and pepper

A little drizzle of olive oil

PREPARATION:

1. We put a handful of salt in plenty of boiling water, the add the spaghetti and let them cook here for around 10 minutes, move them constantly.
2. In a bowl add the yolks of the eggs. We also add grated cheese and mix both ingredients; it will be a kind of very dense pasta.
3. In a frying pan we put a small splash of oil .when you are very hot, add the bacon, cut into rather small cubes. After a couple of minutes when they are friends, remover from the hand reserve.
4. Once this is done and when the spaghetti is few tablespoons of the cooking broth the drain the spaghetti from the rest of the broth
5. We remove everything well with a fork so that the spaghetti absorbs all the sauce if you see that it is very dense you can add more cooking broth until a very creamy sauce remains , do not forget to vigorously stir all the pasta is very porous and absorbs the sauce with the reactive ease but you don't need to be removed to help that process

6. Finally when we have achieved the creaminess of the desired sauce, sprinkle with abundant freshly ground black pepper and server immediately.

FRANCE:

Visiting Paris is a city notorious for its inhabitants, but everyone believes that the importance of good food two hours of three course meals is de rigueur.

SWEET PANCAKES:

INGREDIENTES:

100g of wheat flour

200ml of milk

1 egg

50 of sugar

Butter

PREPARATION:

1. a mixture is made, put the egg,sugar,milk,and bats
2. now that you are ready, put the pan over add a little butter and put the mixture before the pan.
3. Czechs that do not burn and to serve you can accompany it with jam and banana

CHINA:

The regional cuisines of the Chinese are so difficult to believe that it is from the same nation it is not food culture that can easily eat.

INGREDIENTS:

4 chicken breasts

2 onions

4 orange

2 tablespoon soy sauce

2 garlic cloves

Salt and pepper

Olive oil

PREPARACION:

We prepare the sauce for it we squeeze the oranges in a bowl we add the soy sauce the minced garlic cloves the trickle of vinegar the sugar cornstarch and wait for the sauce to thicken, after the time we raise the power of the fire and add the chicken breast that are already previously cut mix with onion and seal the taquitos for coup of minutes, done this we add the prepared at the beginning we lower the powers of the game and we with cook the games soft while