



Nombre de alumno:

Teresa Méndez Pérez

Nombre del profesor:

Carlos Rodrigo Guillen Pulido

Nombre del trabajo:

Work sheet

PASIÓN POR EDUCAR

Materia:

Ingles

Grado: 3 cuatrimestre

Comitán de Domínguez Chiapas a 09 de julio de 2020.

Teresa: waitress, hello good afternoon I want a table for one people, please.

Waitress: hello miss, good afternoon, follow me, please. Are you ready to order?

Teresa: yes, of course, I want steak medium please

Waitress: would you like something to drink?

Teresa: yes, wine please

Waitress: Is that all?

Teresa: no, what kind of dessert do you have?

Waitress: we have chocolate cake, strawberry ice, lemon pie.

Teresa: I want a slice of chocolate cake.

Waitress: of course, is that all?

Teresa: yes, please.

Garlic-Butter Steak

Ingredients

- 2 tablespoons butter, softened, divided
 - 1 teaspoon minced fresh parsley
 - 1/2 teaspoon minced garlic
 - 1/4 teaspoon reduced-sodium soy sauce
 - 1 beef flat iron steak or boneless top sirloin steak (3/4 pound)
 - 1/8 teaspoon salt
 - 1/8 teaspoon pepper
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Directions

- Mix 1 tablespoon butter, parsley, garlic and soy sauce.
- Sprinkle steak with salt and pepper. In a large skillet, heat remaining butter over medium heat. Add steak; cook until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°), 4-7 minutes per side. Serve with garlic butter.

Chocolate cake recipe

Ingredients

- 2 cups all-purpose flour
- 2 cups sugar
- 3/4 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon [espresso powder](#) homemade or store-bought
- 1 cup milk buttermilk, almond, or coconut milk
- 1/2 cup vegetable oil canola oil, or melted coconut oil
- 2 large eggs
- 2 teaspoons [vanilla extract](#)
- 1 cup boiling water
- [Chocolate Buttercream Frosting Recipe](#)

Instructions

1. Preheat oven to 350° F. Prepare two 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.

For the chocolate cake:

1. Add flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder to a large bowl or the bowl of a stand mixer. Whisk through to combine or, using your paddle attachment, stir through flour mixture until combined well.
2. Add milk, vegetable oil, eggs, and vanilla to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.
3. Distribute cake batter evenly between the two prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center of the chocolate cake comes out clean.
4. Remove from the oven and allow to cool for about 10 minutes, remove from the pan and cool completely.
5. Frost cake with [Chocolate Buttercream Frosting](#).