

## worksheet

level 1

Try not to look at the transcript while doing these exercises! Always read the instructions and all the information in the tasks before listening. Listen as many times as you like.

### Banoffee pie

1 Before listening:

- a Richard talks about his favourite dessert: Banoffee pie. It's a mixture of two things. What do you think they are?
- b These verbs are all to do with cooking. Can you match the meaning on the left with the verb on the right?

To break something into pieces	Put
To put oil or fat on something	Slice
To push something very hard	Spread
To cook something in 100°C water	Whip
To mix food up very quickly	Grease
To cut something into flat pieces	Boil
To move a soft substance over a surface so that it covers it	Pour
To move something to a place	Crush
To make liquid go from or into a container	Press

2 Listen for general meaning: listen to the whole podcast. Which two sentences are true?

- a This is a dish that you cook.
- b This dish is bad for people who are on a diet.
- c This dish is difficult to make.
- d This is a cold dish.

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3 Now listen again for detail. Put the verbs from exercise one into the text.

For this week's podcastsineenglish.com I'm going to be making one of my favourite desserts. Its name comes from the ingredients, banana and toffee. It's banoffee pie. The other ingredients are crushed biscuits and whipped cream. It's very easy to make, it's just as well for me.

So the instructions:

First you \_\_\_\_\_ a dish with butter. Then you \_\_\_\_\_ the biscuits and \_\_\_\_\_ them into the dish.

The second stage you need the toffee. This has to be prepared before. You \_\_\_\_\_ a tin of condensed milk for three hours. This turns it into a thick toffee gunk.

You \_\_\_\_\_ this over the biscuit base.

The third stage is to \_\_\_\_\_ the bananas and place them on top of the toffee.

Lastly you \_\_\_\_\_ the cream, adding a bit of sugar and instant coffee and then \_\_\_\_\_ the cream over the top.

\_\_\_\_\_ it in the fridge to set and then enjoy. Absolutely delicious!

4 After listening: open this page  
<http://www.banoffee.co.uk/banoffee/recipes.html>

- a When was banoffee pie invented?
- b Are the recipes on the website different from Richard's?

answers

level 1

Banoffee pie

1

To break something into pieces	Crush
To put oil or fat on something	Grease
To push something very hard	Press
To cook something in 100°C water	Boil
To mix food up very quickly	Whip
To cut something into flat pieces	Slice
To move a soft substance over a surface so that it covers it	Spread
To move something to a place	Put
To make liquid go from or into a container	Pour

- 2     *b*     This dish is bad for people who are on a diet.  
      *d*     This is a cold dish.

- 3     First you *grease* a dish with butter. Then you *crush* the biscuits and *press* them into the dish. The second stage you need the toffee. This has to be prepared before. You *boil* a tin of condensed milk for three hours. This turns it into a thick toffee gunk. You *pour* this over the biscuit base. The third stage is to *slice* the bananas and place them on top of the toffee. Lastly you *whip* the cream, adding a bit of sugar and instant coffee and then *spread* the cream over the top. *Put* it in the fridge to set and then enjoy. Absolutely delicious!

- 4     *a*     1972  
      *b*     Yes, there are lots of different kinds of banoffee pies



**Pie dog says:** oh dear, Richard has missed out an important ingredient! Can you guess what this is? (It's something he needs to add to the biscuits) Why not write in and tell Richard what you think is missing?