

## Tomoko Iakawa

Dear Ms.Cai

I wrote a recipe about Japanese Food "Tonkatsu" below. Could you please check my sentences?

•Youtube link

[https://youtu.be/H\\_X9DtGvB4E?si=hCkY\\_9n7Kd1m39Y2](https://youtu.be/H_X9DtGvB4E?si=hCkY_9n7Kd1m39Y2)

•Cooking steps

① First, put the pork loin on the cutting board and cut to tender with a knife. It will be small when fried.

②And then, beat the pork with knife. Because pork will be soft.

③After that, sprinkle salt and pepper on the pork on both side.

④Then, pour the 2 eggs, a little water and a little flour into the bowl. Mix them all with a whisk.

⑤Pour a little bread crumbs into another plate.

⑥And then, wear the ④ and bread crumbs.

⑦Pour the oil into the pot and heat until 170 °C.

⑧Deep fry the pork with the oil for a few minute.

⑨Finally, take out the pork and cut with a knife. Put the Tonkatsu on a plate. Serve it hot.

sincerely

Tomoko Iakawa



## Monica Chang

[https://youtu.be/dviJw3vp\\_gCDIHh/wC2pS9tkVfg?si=XF](https://youtu.be/dviJw3vp_gCDIHh/wC2pS9tkVfg?si=XF)

Venezuela arepa 🍷 recipe

1. In the bowl add 2 cups of water , 1/2 tps sal and 2 cups of corn flour
2. Knead with your hand for 1 minute until the dough not stick to your hand
3. Let rest for 1 minute
4. Make a ball then flatten the dough
- 5 In the frying pan put the dough and let it cook for 5 minutes on each side on low heat
6. Fill the arepas with cheese and ham.



**Elena Semiletova**

## **OATMEAL COOKIES**

Ingredients:

Flour 1 cup  
oat flakes 1 cup  
melted butter 2 tablespoons  
eggs 2 ones  
baking powder 1 teaspoon  
sugar 4 tablespoons  
honey 1 tablespoon  
raisin 1 cup  
salt 1 teaspoon  
ground cinnamon 1 teaspoon



[https://www.youtube.com/watch?v=A\\_WdUsCIEw0](https://www.youtube.com/watch?v=A_WdUsCIEw0)

First, mix flour, oat flakes, baking powder, salt, cinnamon and raisins in a bowl  
Then, beat the butter with sugar in another bowl.  
After that, break the eggs into a bowl and add honey.  
Next, mix everything together.  
Then, pour dry ingredients out of the first bowl into the second one and mix it.  
Finally, form small cakes and lay them on the baking tray and bake in the oven for 20 minutes at 380 degrees.

Bon appetit.

Elena Semiletova

**Valeriy Oksak**

Dear Ms. Cai,

Here is my homework.

## Chicken Kiev

[Единожды попробовав эти котлеты по-киевски, вся семья полюбит их навсегда!](#)  
[Appetitno.TV - YouTube](#)

### Ingredients:

- chicken filet;
- butter;
- parsley;
- lemon juice;
- salt;
- black pepper;
- flour;
- water;
- breadcrumbs;
- oil



1. First, take butter, put some parsley into it and mix.
2. Then pick a sausage and put it into the freezer for half an hour.
3. After that, cut this sausage into quarters.
4. Cut the chicken filet in half lengthwise.
5. Then, beat the filet, add salt and black pepper.
6. Mix flour and water.
7. Wrap the cold butter with the filet, then dip into the batter and after that, roll in breadcrumbs twice.
8. Fry in oil, then, put in the oven preheated to 180 degrees.
9. Serve with salad.

I hope that you will enjoy this dish.

Sincerely

Valeriy Oksak

