



COCINA | KITCHEN CONVERSATION: COOKING A MEAL IN SPANISH

Sopa de Elote | Corn Soup

Ingredientes:

5 elotes
media cebolla
4 jitomates
2 chiles serranos
1 diente de ajo
12 champiñones
agua
sal

Preparación:

1. Desgranar los elotes con un cuchillo.
2. Cortar los champiñones en cuatro, y picar la mitad de la cebolla.
3. Poner la cazuela a calentar, agregar aceite y dejarlo calentar.
4. Cuando el aceite esté caliente añadir los elotes, los champiñones y la cebolla a dorar con poquita sal.
5. Mientras van dorando, cortar el jitomate, el chile, la otra mitad de la cebolla y el ajo y echarlos a la licuadora con una taza de agua y sal.
6. Cuando el elote esté cocido poner la mezcla de la licuadora en la cazuela y dejar que hierva sin tapan.
7. Cuando esté listo servir en plato hondo y comer acompañado con una tortilla.



This is Doña Ángela making sopa de elote!

Watch her on her Youtube channel: *de mi rancho a tu cocina* (from my farm to your kitchen)

If you are in the exhibition, you can watch her on the touch screen next to the display of all the amazing different types of corn in Mexico.

There are also 5 other recipes to watch! Make note of 5 new words below:

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Ingredients:

5 corn
half an onion
4 tomatoes
2 serrano peppers
1 clove garlic
12 mushrooms
Water
Salt

How to do it:

1. Shell the corn with a knife
2. Cut the mushrooms in four and chop half the onion.
3. Put the casserole to heat, add oil and let it heat.
4. When the oil is hot, put the corn, mushrooms and onion to brown with a little salt.
5. While they are browning, cut the tomato, the chili, the other half of the onion and the garlic and add them to the blender with a cup of water and salt.
6. When the corn is cooked, put the mixture from the blender in the pan and let it boil without a lid.
7. When it is ready, serve it in a deep plate and eat it with a tortilla.

Now write your own recipe!

Ingredientes:

Preparación:

Spanish Language Series: De la Milpa a la Mesa: A Mexican Food Journey

Language Lesson Plan

Topic:	Cocina Kitchen: Cooking a meal in Spanish
Language focus:	Vocabulary, writing and speaking
Level:	Beginner to elementary
Time:	40 minutes
Materials:	Download one worksheet, one for each student.

1. Vocabulary (10mins)

Check the vocabulary with the whole class. Write the verbs on the board, check pronunciation and extend by eliciting from students verbs used for cooking (example: slice, mash) You could also elicit measurements (teaspoon, tablespoon, cup, grams etc) commonly used with ingredients that are not shown here.

2. Watch (5 mins)

If the students are in the gallery space they can watch the clip of Doña Ángela preparing the soup on the touchscreen, on the back wall next to the display of maize diversity. If in the class, this can be accessed on YouTube: Sopa De Elote Se Acabo la Milpa De Mi Rancho A Tu Cocina (4.32 minutes) <https://www.youtube.com/watch?v=TaARtKaeORM>

3. Write (15mins)

Students are set the task to write a recipe of a dish they eat at home. They have to include a name, at least 5 ingredients and at least 5 steps. They should also include vocabulary from the lesson.

4. Roleplay (15mins)

Tell students they are going to be guests on Doña Ángela's famous Youtube Channel De Mi Rancho A Tu Cocina, showing how to cook their dish. Pre-teach instructional language (you need, first, next, then). Put students in pairs to demonstrate to each other how to make their dish. The student listening should take notes of the ingredients and verbs they hear, but not interrupt the student speaking. After, they can check the words they heard. Depending on time, students can swap partners so that they hear all the student's recipes.

Extension:

Students watch another clip from De Mi Rancho A Tu Cocina and write down any words they recognise from the lesson and also any new words. Feedback and board with the whole class.