

Español 3.4.5 - Sr. Madan

Vocabulario útil – La cocina

Medidas (measurements)

una taza (cup)
una cucharada, cda. (tablespoon)
una cucharita, cda. (teaspoon)
una onza (ounce)
una libra, lb. (pound)
un kilo (kilogram)
un paquete (package)
una lata (can)
una cáscara (peel)
un diente (clove)
una ralladura (peel)

Ingredientes (ingredients)

la ramita de canela (cinnamon stick)
una corteza de limón (lemon peel)
el chocolate
el azúcar (sugar)
el aceite (oil)
la harina (flour)
los huevos (eggs)
la leche (milk)
la masa (dough)
la pasta (paste, dough)
la mezcla (mixture)
la manteca (shortening, grease)
el polvo para hornear (baking powder)
la sal (salt) la pimienta (pepper)

Misceláneo (miscellaneous)

el horno (oven)
el fracaso (problem, mess)
el humo (smoke)
la cocina (kitchen)
el refrigerador (refrigerator)
el armario (cupboard)
el fregadero (sink)
la estufa (stove)

Utensilios (utensils)

un recipiente (container)
un batidor eléctrico (mixer)
una cazuela (pot, sauce pan)
una paleta (pastry blender)
una olla (pot, sauce pan)
un rodillo de pastelero (rolling pin)
una sartén (frying pan)
un tenedor (fork)
un tubo pastelero (pastry tube)
una churrera (churro press)
una vasija (bowl)
una licuadora (blender)

Verbos

ablandar (to get smooth)
adobar (to marinate)
agregar (to add)
añadir (to add)
amasar (to knead)
batir (to beat)
calentar (to heat), cernir (to sift)
cocinar (to cook)
colar [ue] (to strain)
cortar (to cut)
defarse (to drain), derretirse (to melt)
disolver (to dissolve)
dividir (to divide), dorar (to brown)
echar (to add, put in, sprinkle)
extender [ie] (to roll out)
freír (to fry), sofréir (to sauté)
hervir (to boil)
romper (to break)
mezclar (to mix)
pegarse (to stick), poner (to put, pour)
remover [ue] (to stir, take off, take out)
rociar (to sprinkle)
sazonar (to season)
servir [i] (to serve)
vertir [ie] (to pour into)
voltar [ue] (to turn over)
quemar (to burn)