

SCRIPT

SECTOR: GASTRONOMY IN SPAIN

TOPIC: PREPARATION OF A TYPICAL DISH:
LEARN HOW TO PREPARE A PAELLA
AND GET TO KNOW THE KEY WORDS



Welcome to Mediterranean coast of Spain.
¡Bienvenidos a la costa mediterránea de España!
Where you are most likely to try Spanish paella!



Would you like to order a paella?
¿Quieren reservar una paella? Decide which type: meat - *de carne*, sea food de - *marisco*, mixed - *mixta* or vegetarian - *vegetariana*?



The basic ingredient is rice - *arroz* cooked slowly with other ingredients in a large frying pan with 2 handles, which is called the same as a dish - *paella* or sometimes it is called *paellera*.



To prepare seafood paella - **paella de marisco** we will need the following ingredients: monkfish - **rape**, peeled shrimps - **gambas**, clams - **almejas**, prawns - **langostinos** and fish - **pescado**.



Some vegetables - **verduras** are needed as well to prepare a good stir-fry - **sofrito**: onion - **cebolla**, carrot - **zanahoria**, green pepper - **pimiento verde**, tomato - **tomate**, garlic cloves - **dientes de ajo**, all of them finely chopped.



In the paellera (the large frying pan) poach - **pochar** or sauté the vegetables for 5 min. Then add - **añadir** the fish, shrimps and clams. Sauté well and add the rice.



Afterwards, stir - **remover** and add the fish broth - **caldo**. Adjust salt - **sal** as needed. And when it starts to boil, put the prawns on top and cook - **cocinar** for 15 min over low heat until done.



Traditionally, paella was eaten directly from the paellera. People were seated around, and everyone started to eat with a wooden spoon - **cuchara** the part in front of them. You should eat - **comer** everything from this part without separating – **apartar** any ingredient.



Today it is usually a waiter - **camarero** or a chef - **chef** who serves paella into each guest's plate. He puts paella on a separate table and helps himself with a fork - **tenedor** and a spoon. The portions are very generous and contain all the ingredients.



Now, when everybody has got his plate, you can wish the diners to enjoy their food.
¡Qué aproveche!

LIST OF VOCABULARY

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| SPANISH | YOUR LANGUAGE |
|--------------------------------------|---------------|
| <i>¡Bienvenidos a España!</i> | |
| <i>¿Quieren reservar una paella?</i> | |
| <i>de carne</i> | |
| <i>de marisco</i> | |
| <i>mixta</i> | |
| <i>vegetariana</i> | |
| <i>arroz</i> | |
| <i>paella</i> | |
| <i>paellera</i> | |
| <i>paella de marisco</i> | |
| <i>rape</i> | |
| <i>gambas</i> | |
| <i>almejas</i> | |
| <i>langostinos</i> | |
| <i>pescado</i> | |
| <i>verduras</i> | |
| <i>sofrito</i> | |
| <i>cebolla</i> | |
| <i>zanahoria</i> | |
| <i>pimiento verde</i> | |
| <i>tomate</i> | |
| <i>dientes de ajo</i> | |
| <i>pochar</i> | |
| <i>añadir</i> | |
| <i>remover</i> | |
| <i>caldo</i> | |
| <i>sal</i> | |
| <i>cocinar</i> | |
| <i>cuchara</i> | |
| <i>comer</i> | |
| <i>apartar</i> | |
| <i>camarero</i> | |
| <i>chef</i> | |
| <i>tenedor</i> | |

¿Qué aproveche!