

# Les aliments et la cuisine en espagnol

Collège Rosa Parks, Châteauroux

1- rendre à chaque  
aliment son nom



la carne



la leche



la mantequilla



la fresa

el pollo

los plátanos

el tomate

el yogur

la lechuga

la manzana

la sal

el arroz

el pescado

el zumo

la cebolla

el queso

las peras

la naranja

el limón

el azúcar

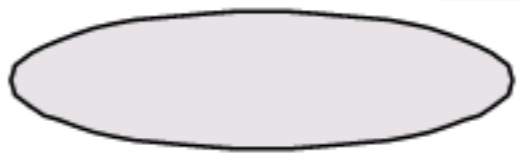
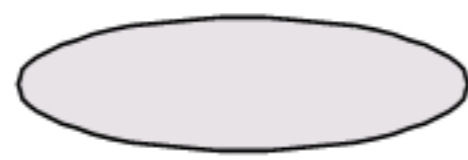
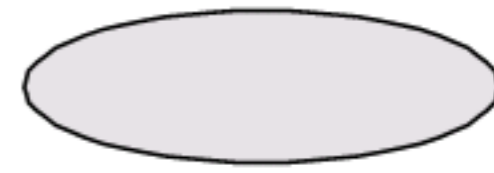
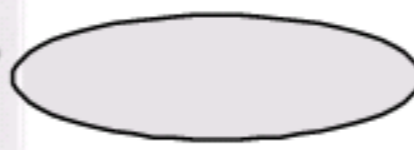
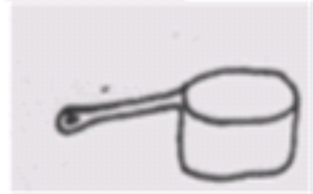
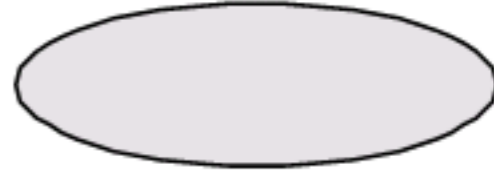
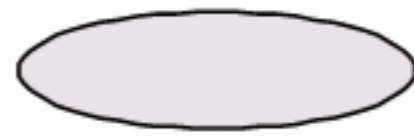
el huevo

la pimienta

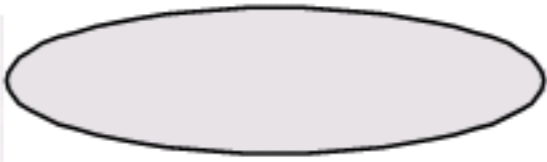
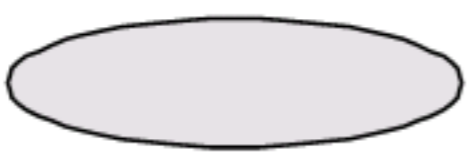
el pan

el pastel

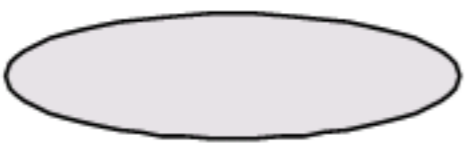
2- rendre à chaque  
ustensile son nom



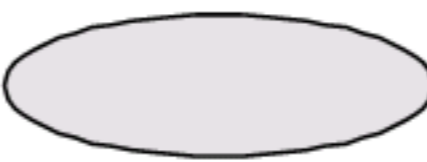
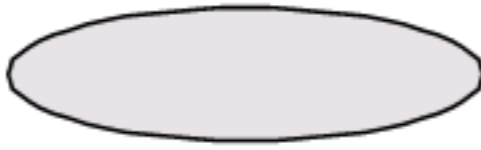
un cazo un molde



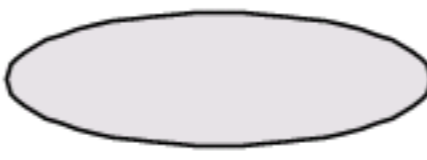
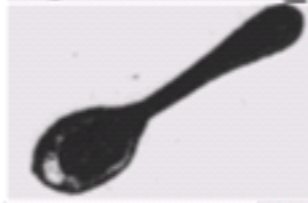
un rodillo una sartén



un vaso un cuchillo



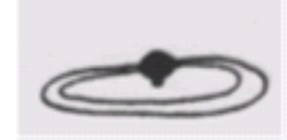
un plato una báscula



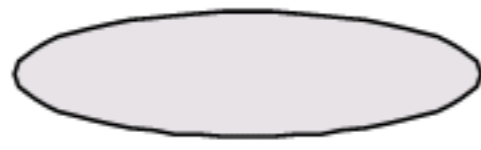
una taza un abridor



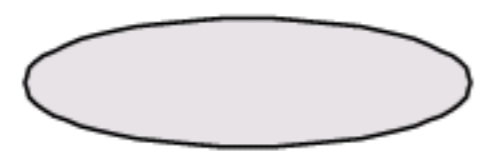
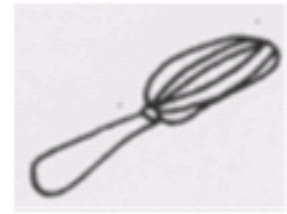
un tenedor



un recipiente



un cucharón



una espátula

una tapadera

unas tijeras

un batidor

una cuchara

un vaso graduado

papel de aluminio

papel de cocina

un pelapatatas

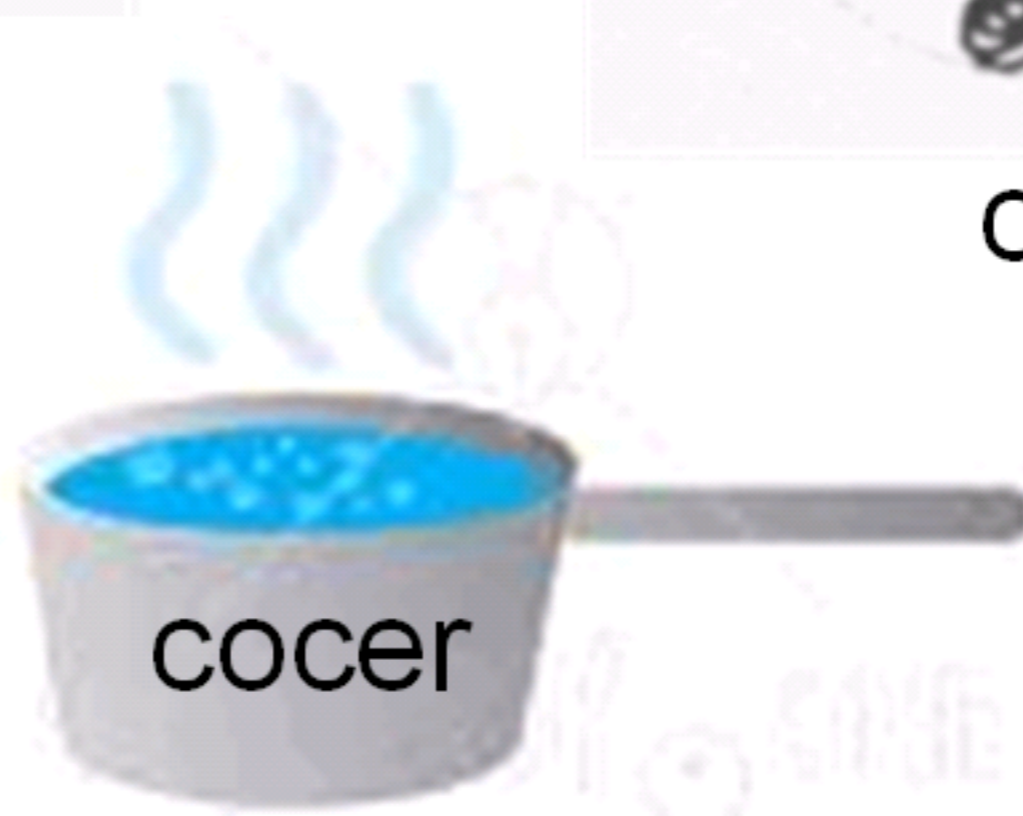
3-

¿Qué están haciendo?  
Escucha el ruido y  
adivina la acción.

batir



cortar



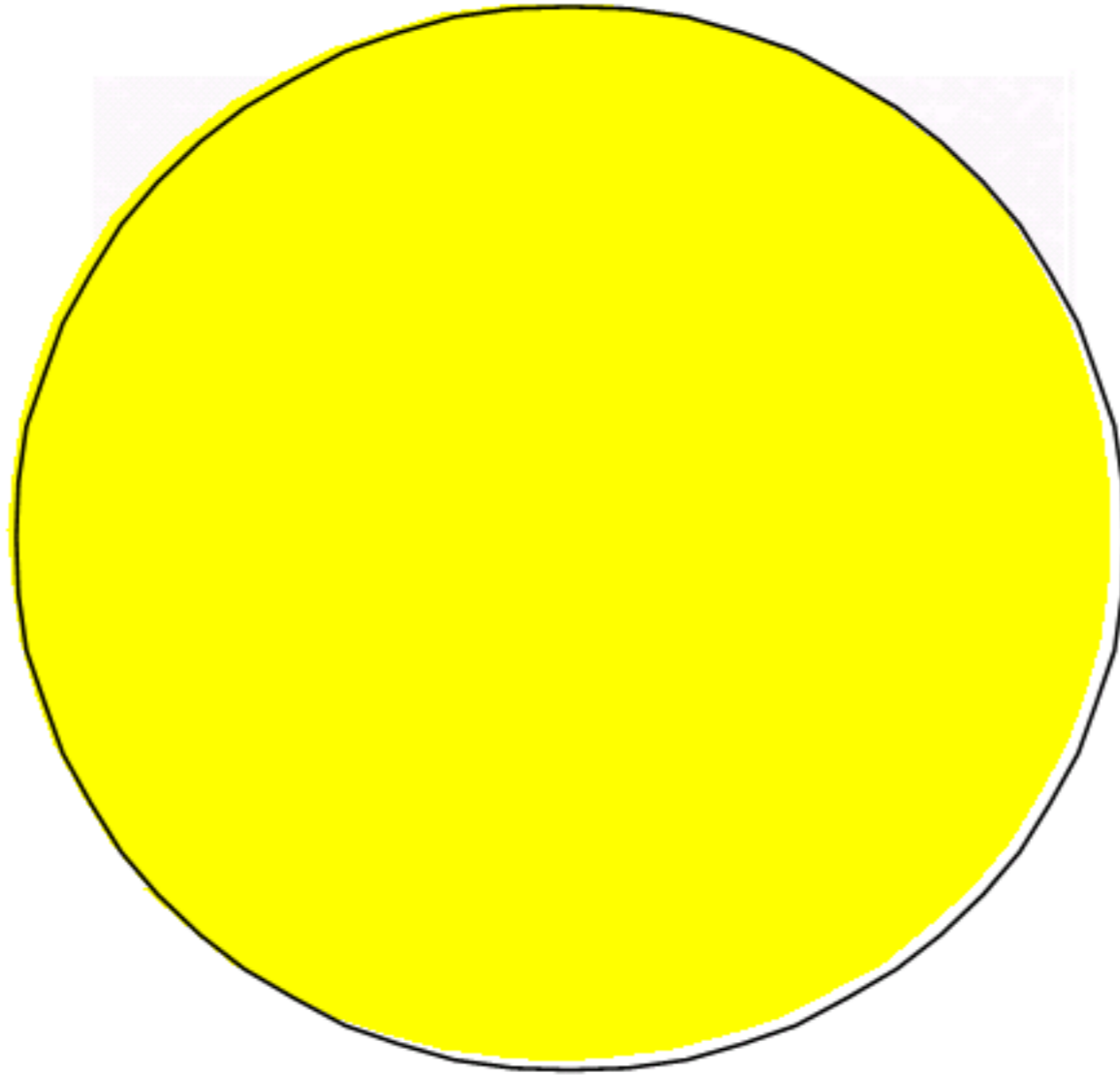
cocer



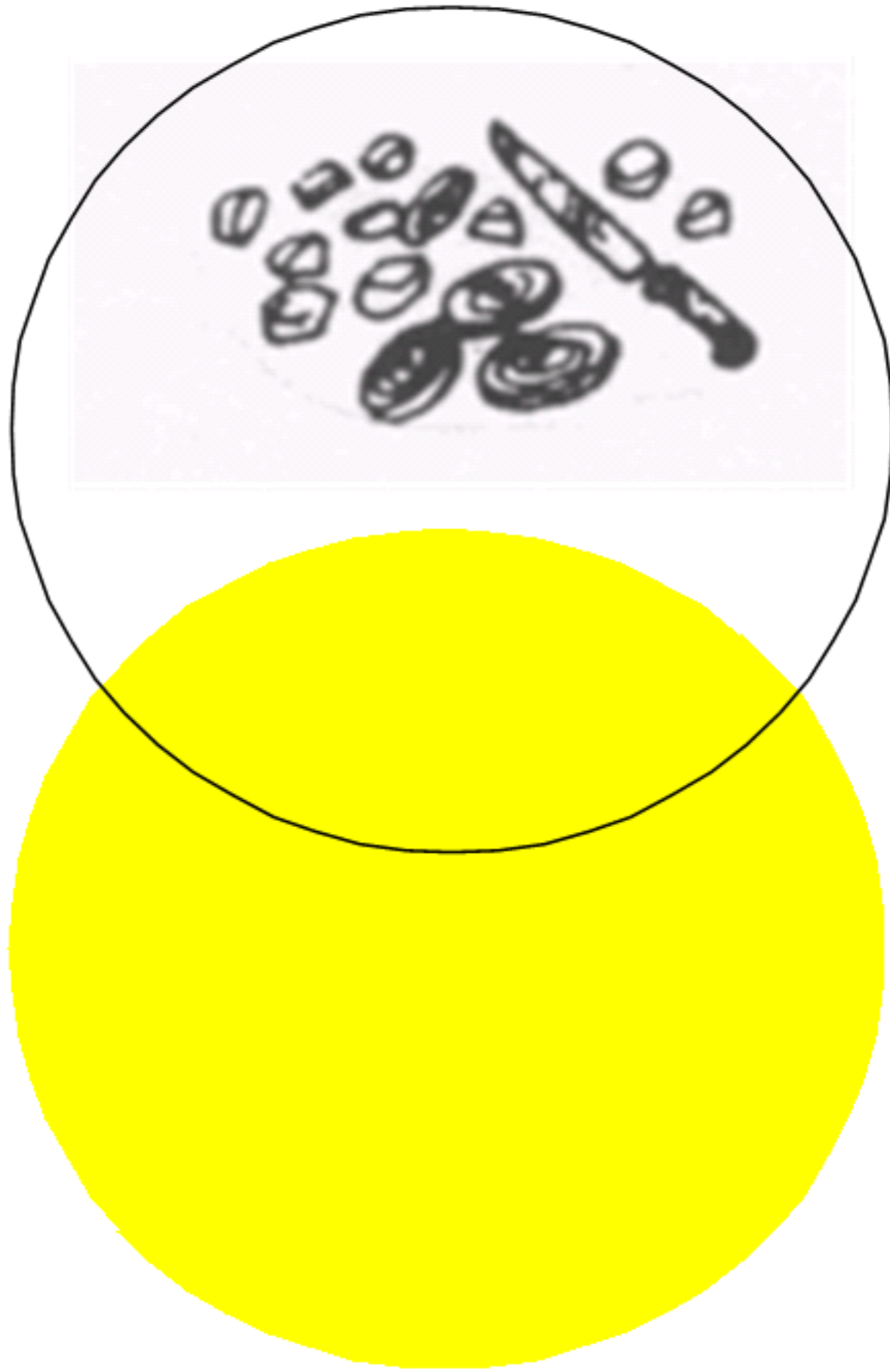
cascar



freír

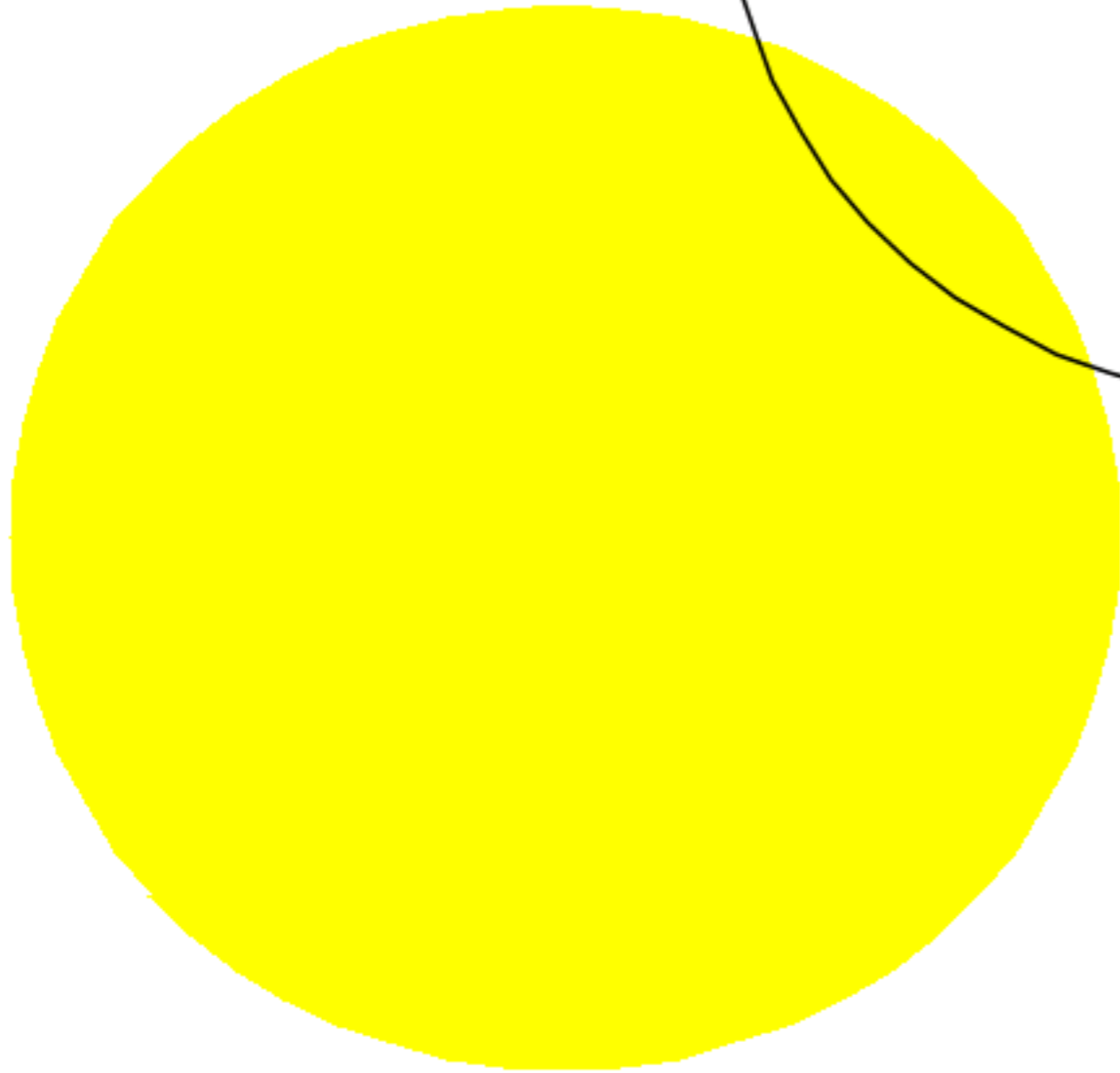


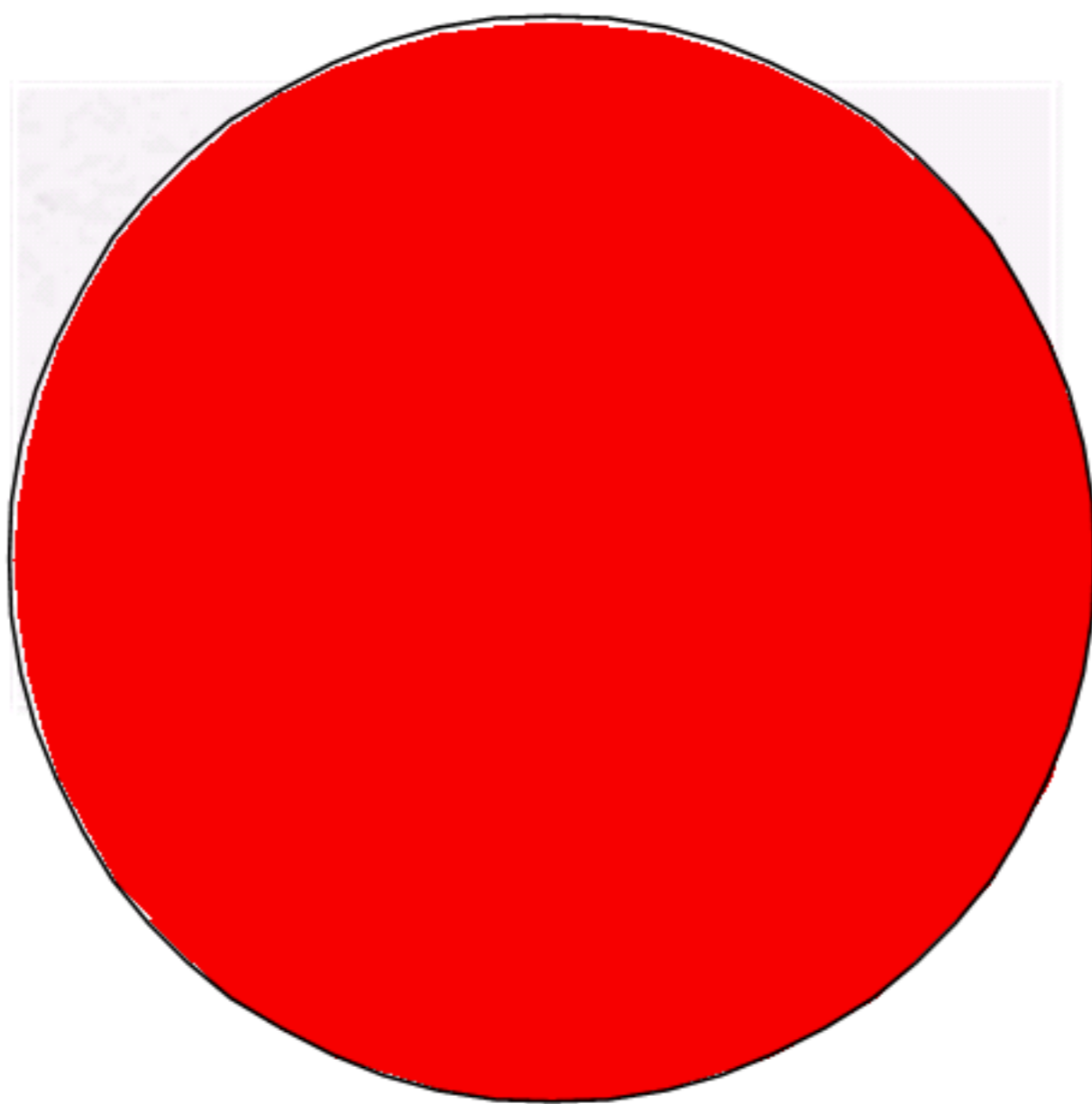


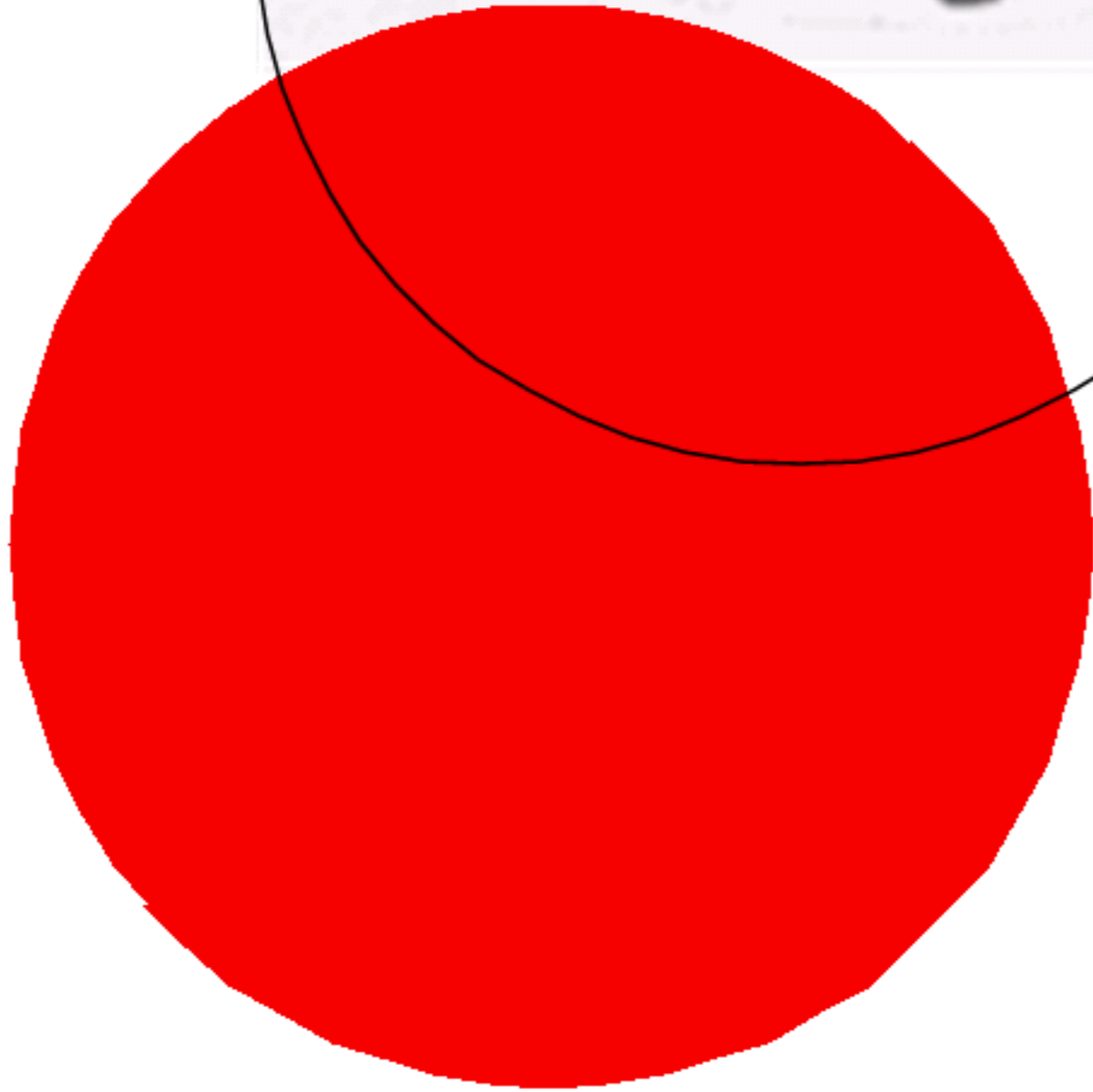
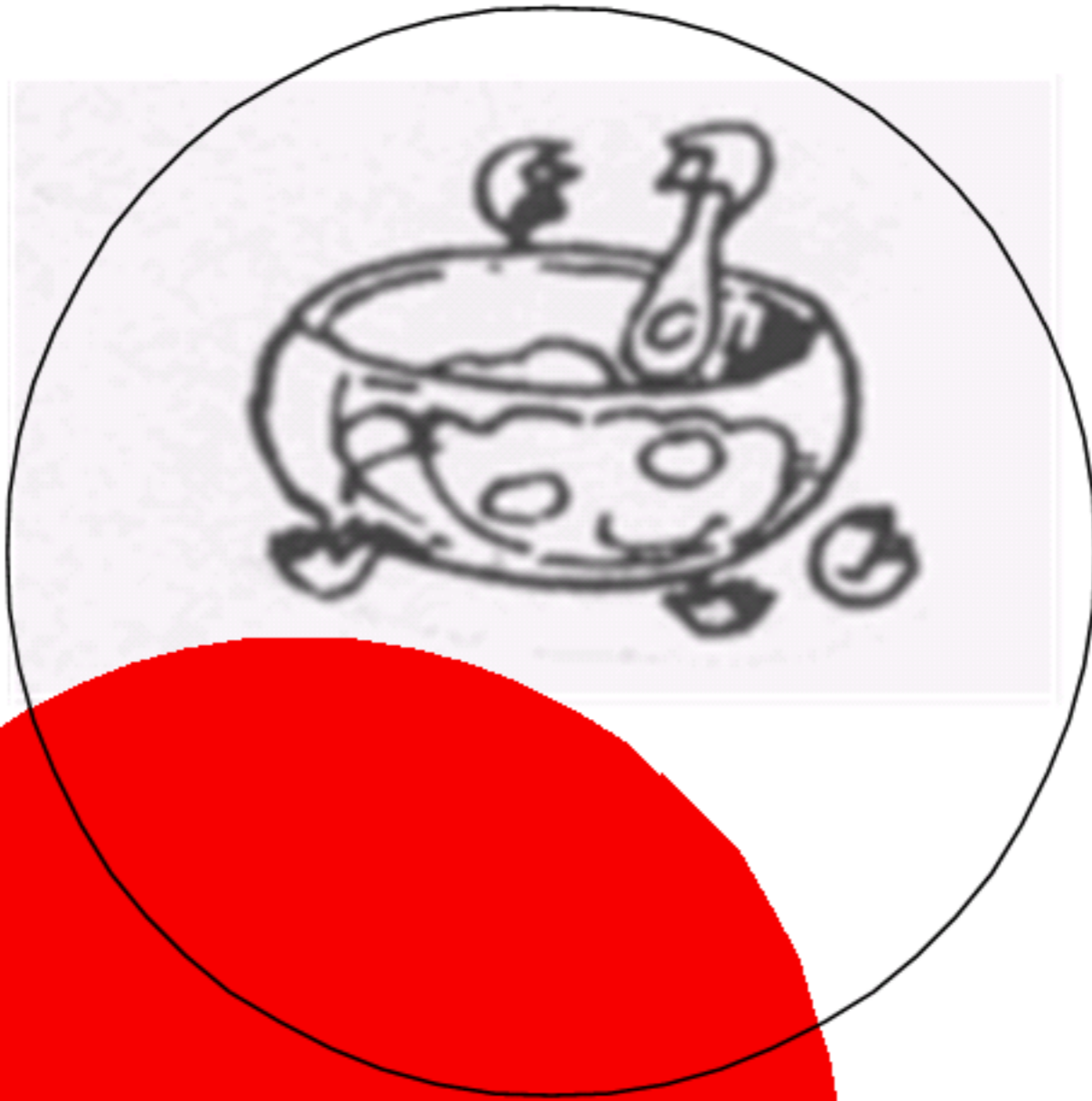


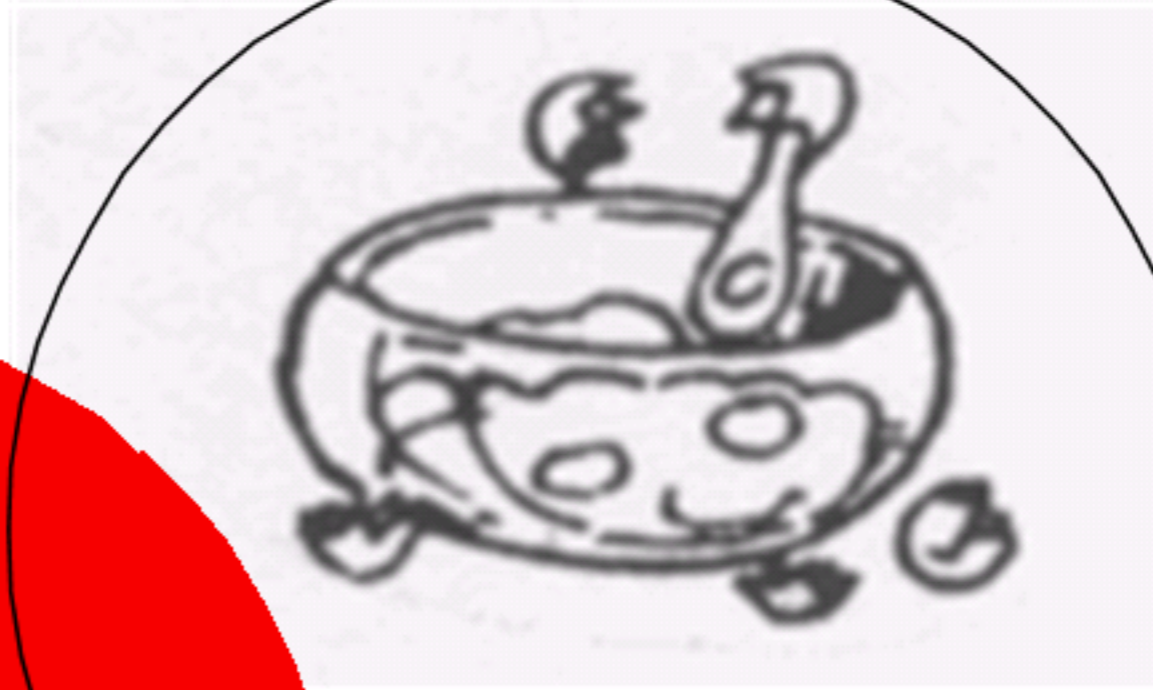


cortar

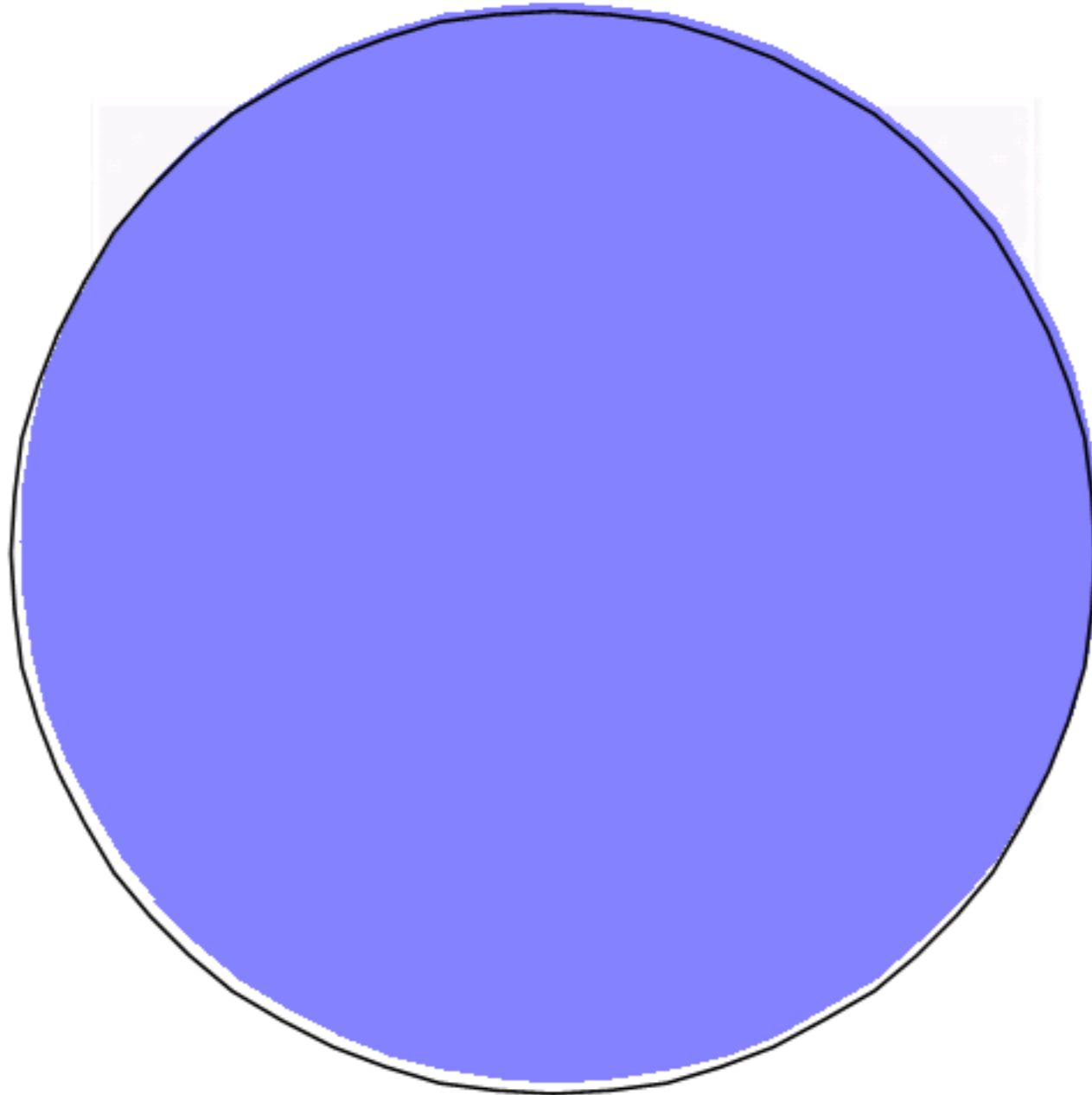


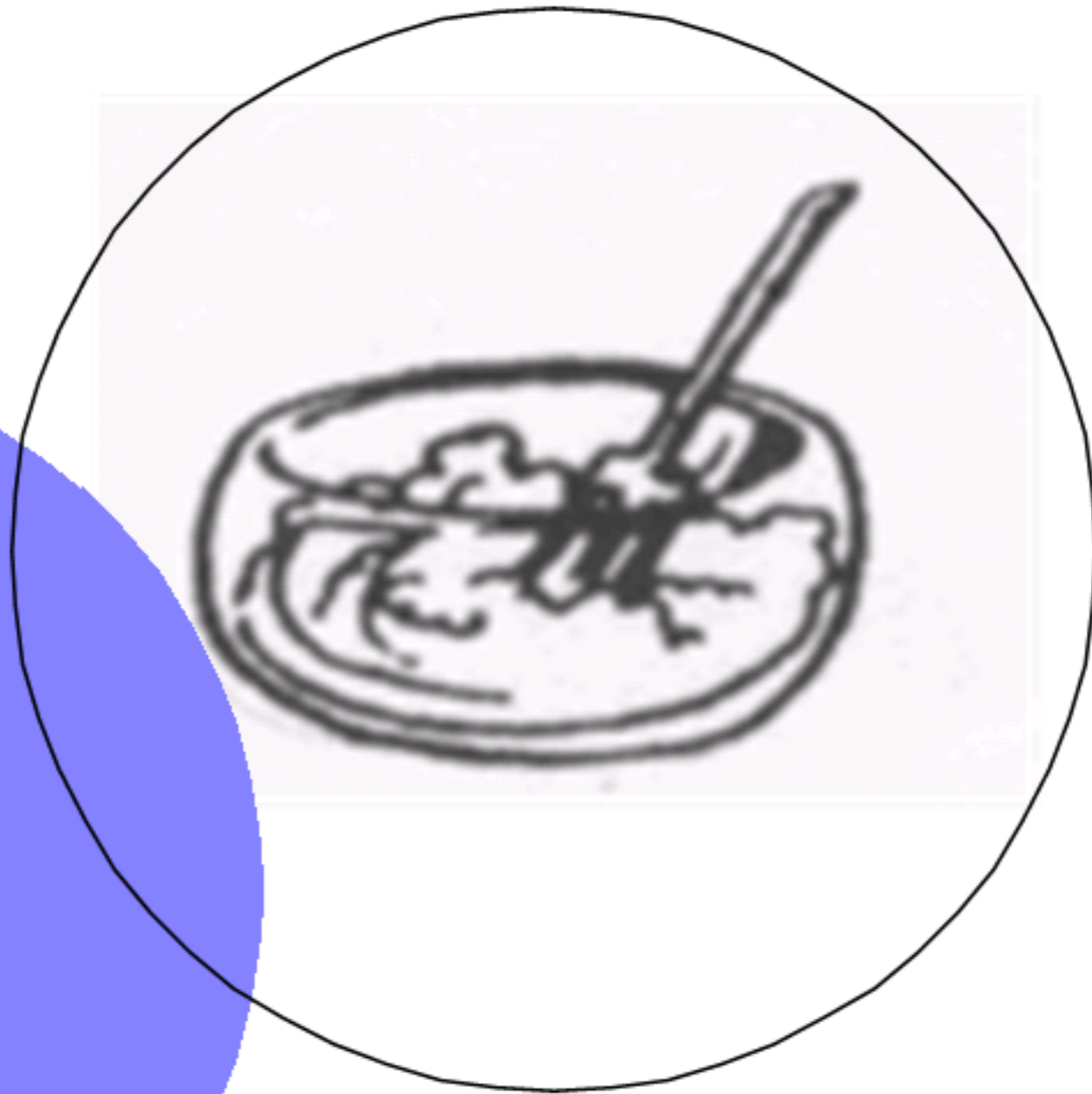
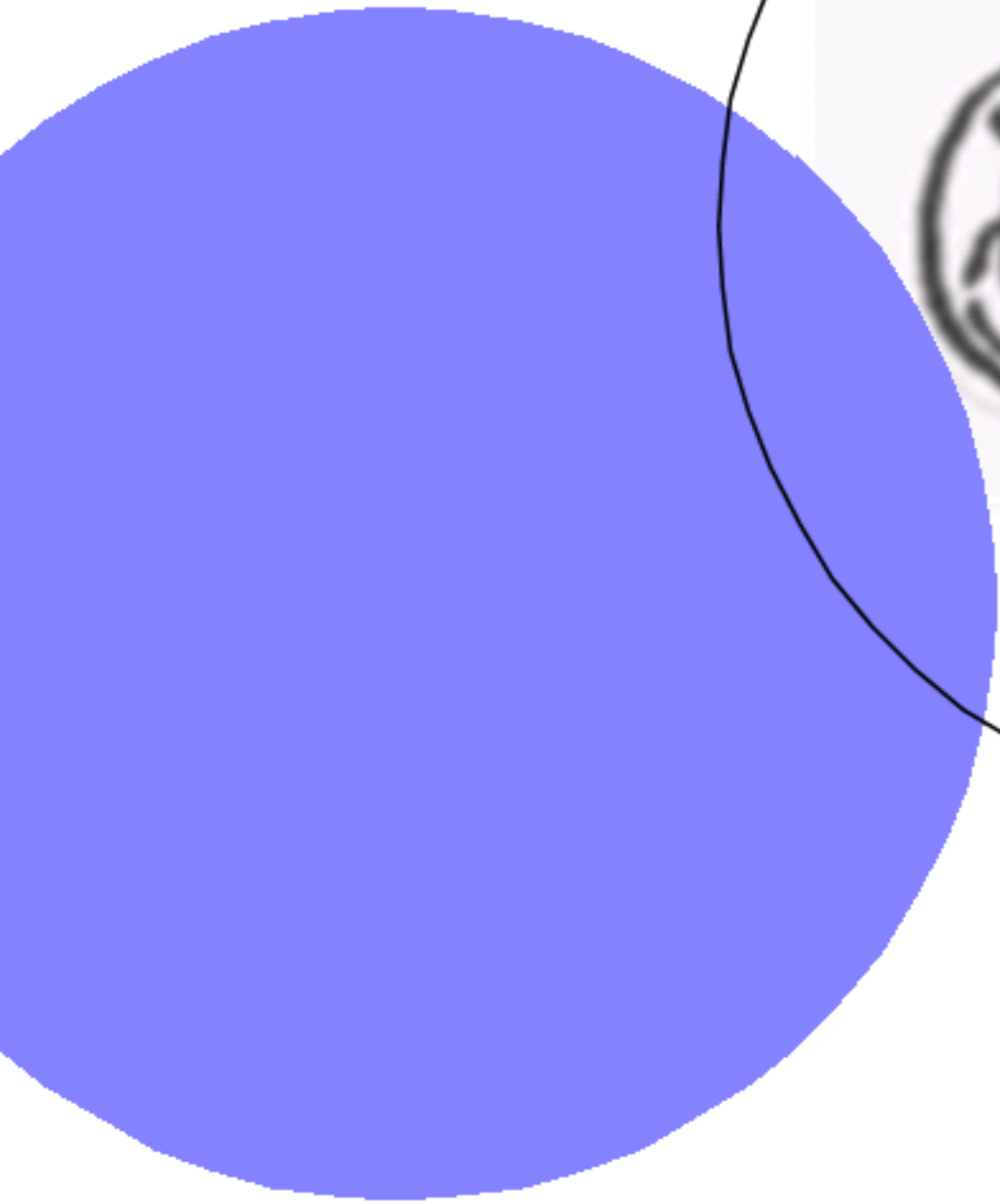






cascar

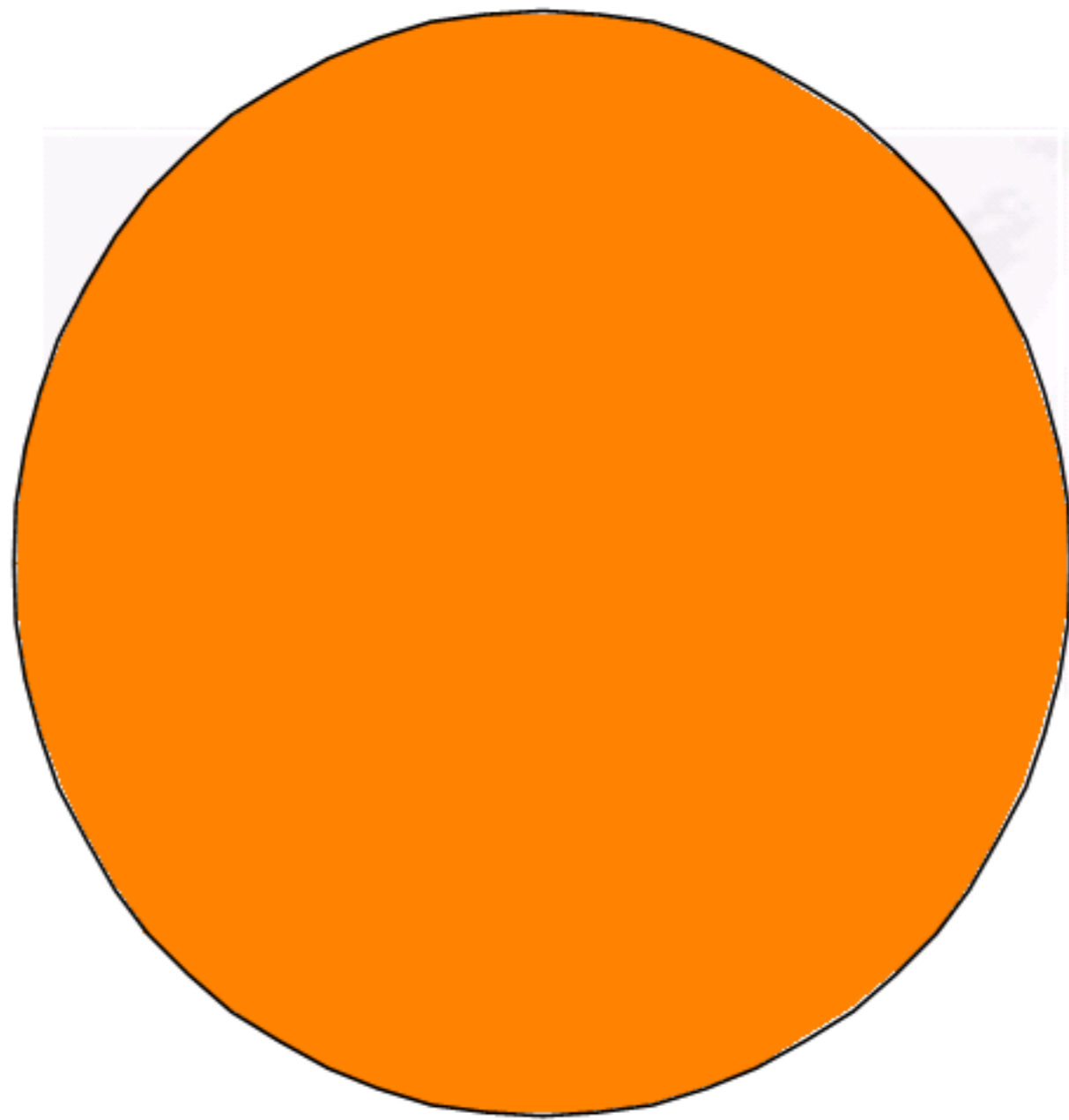


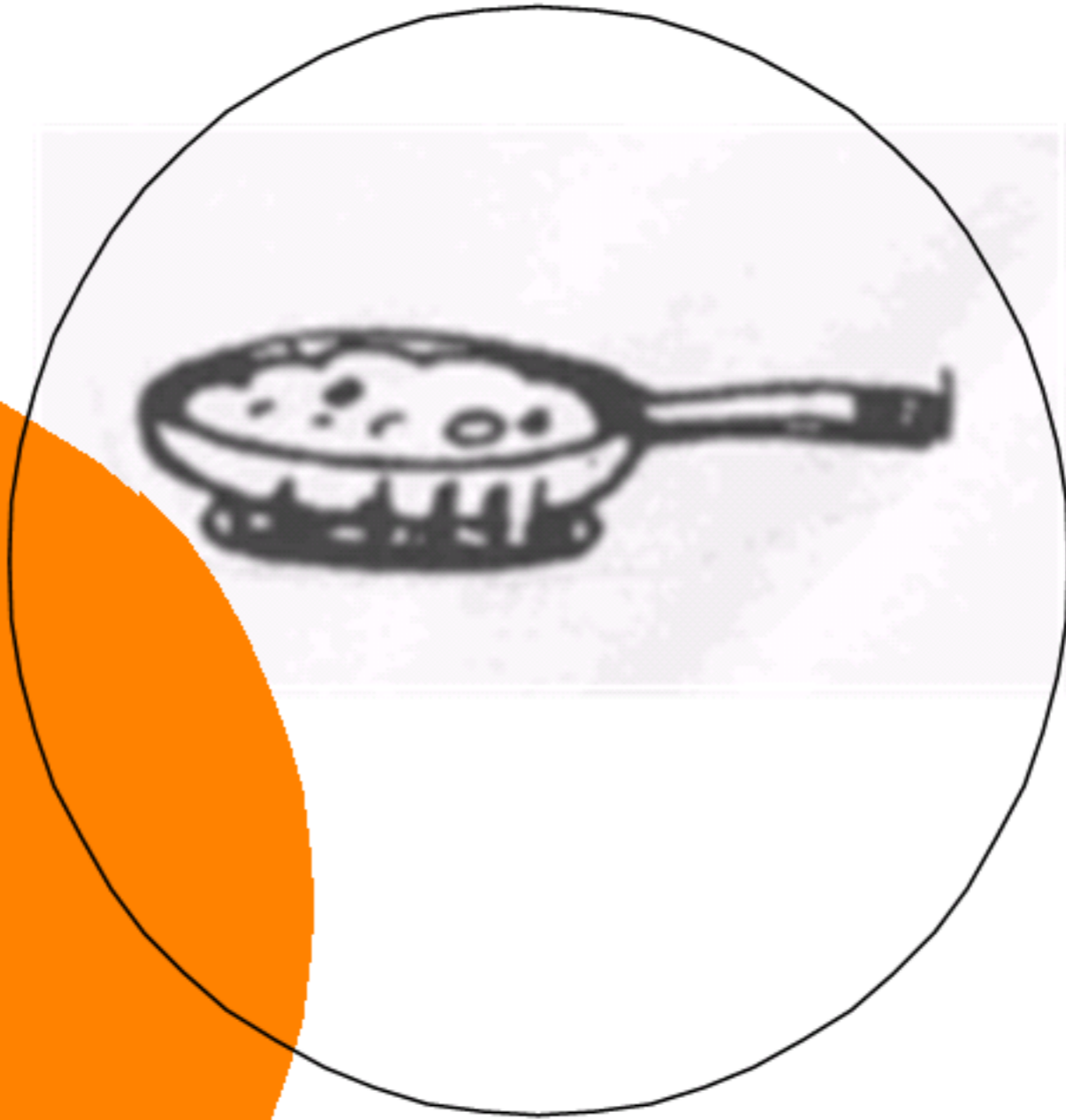
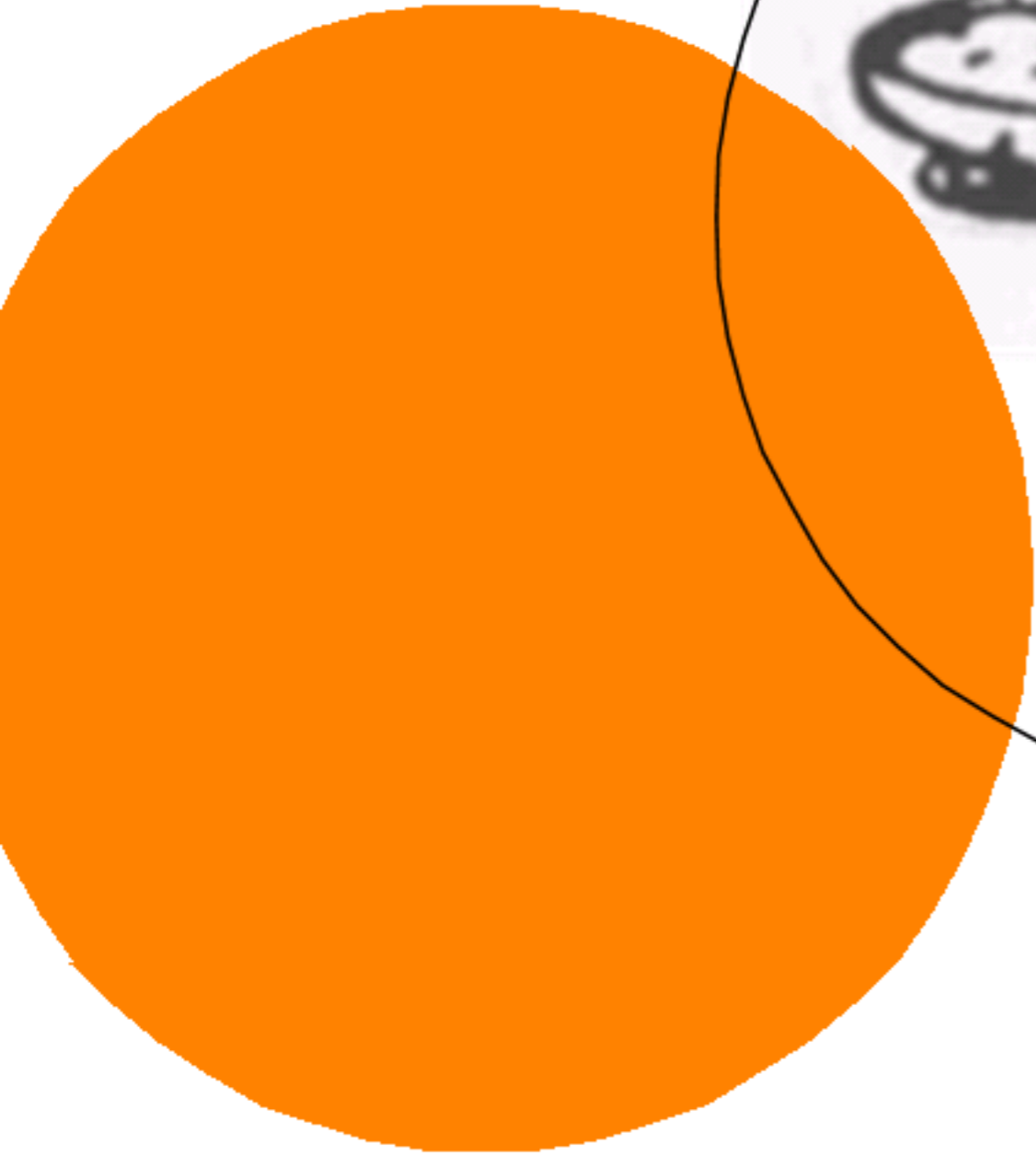


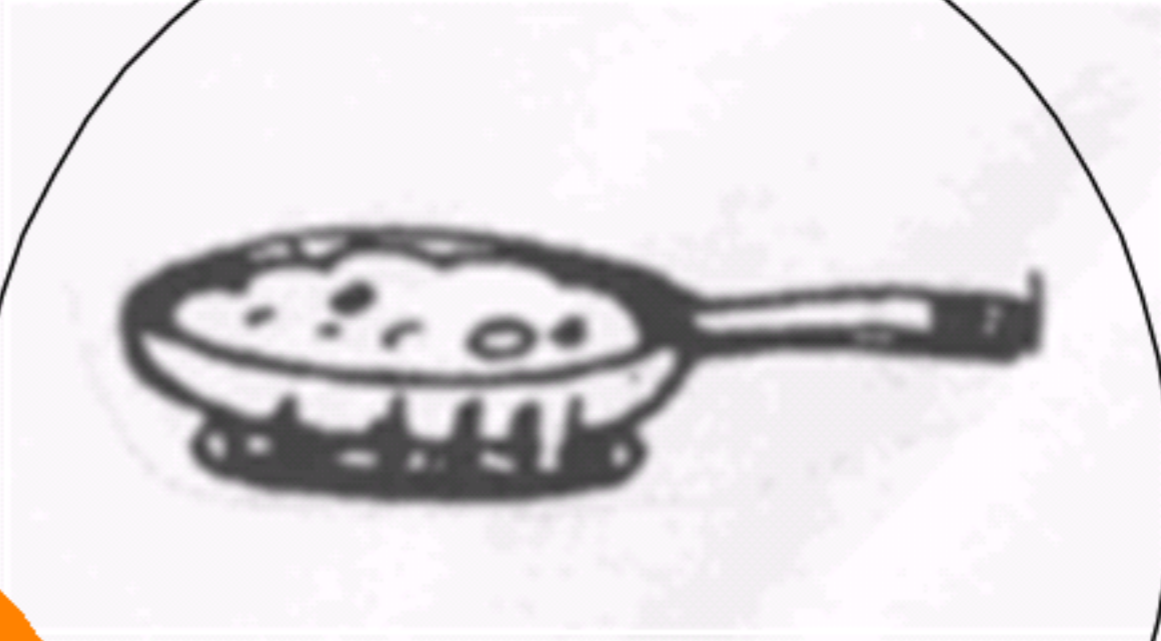


batir

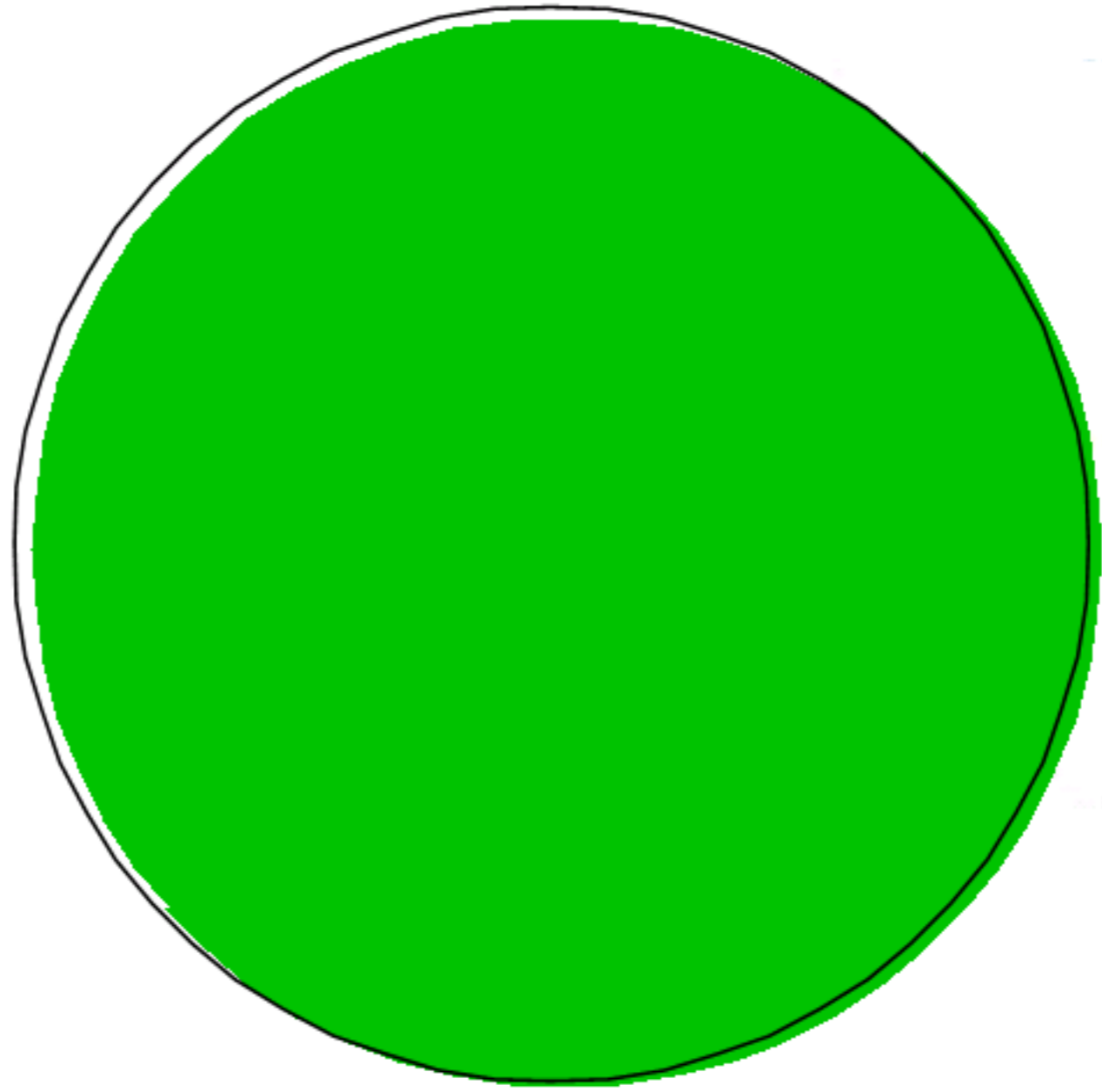


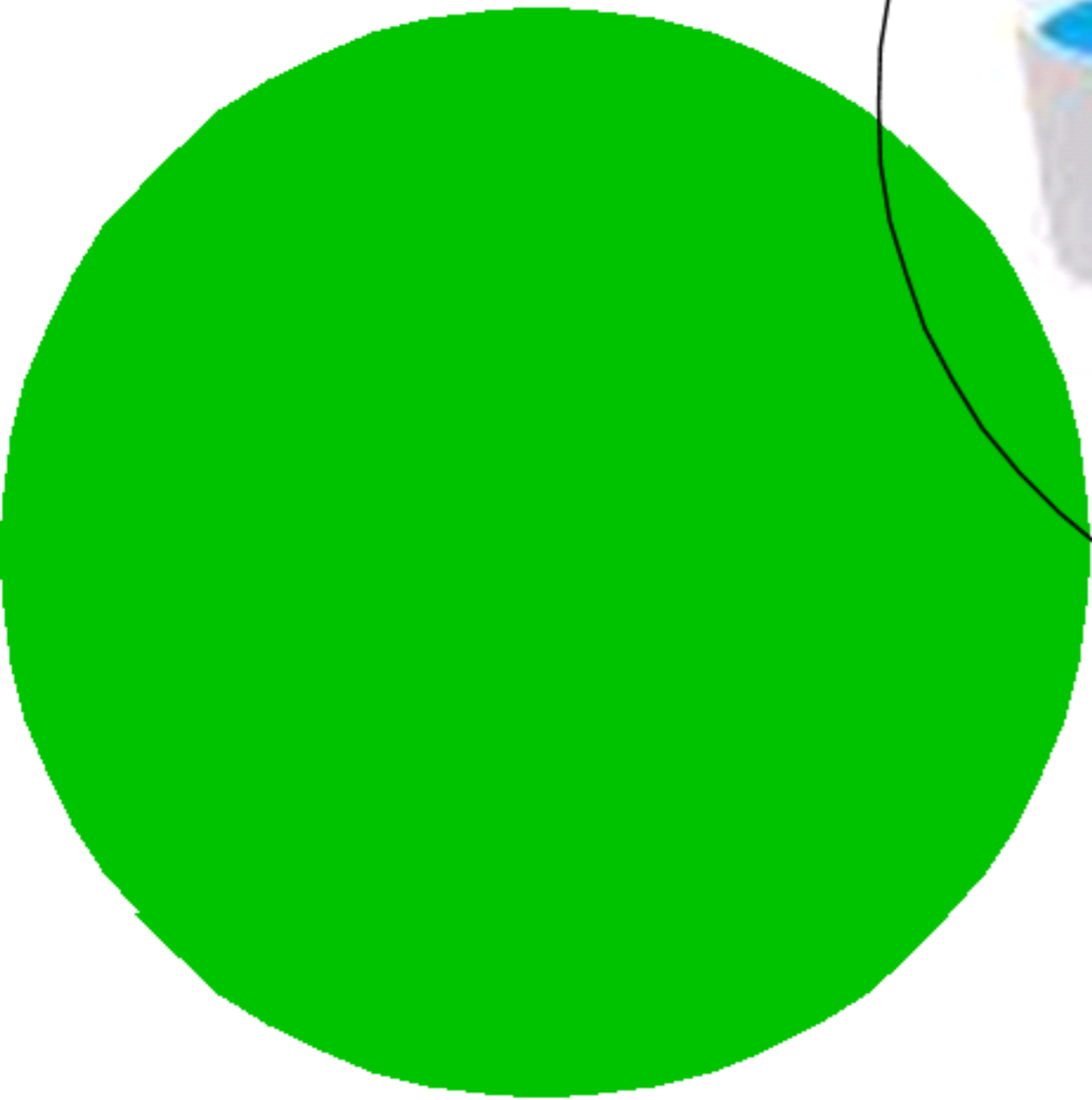


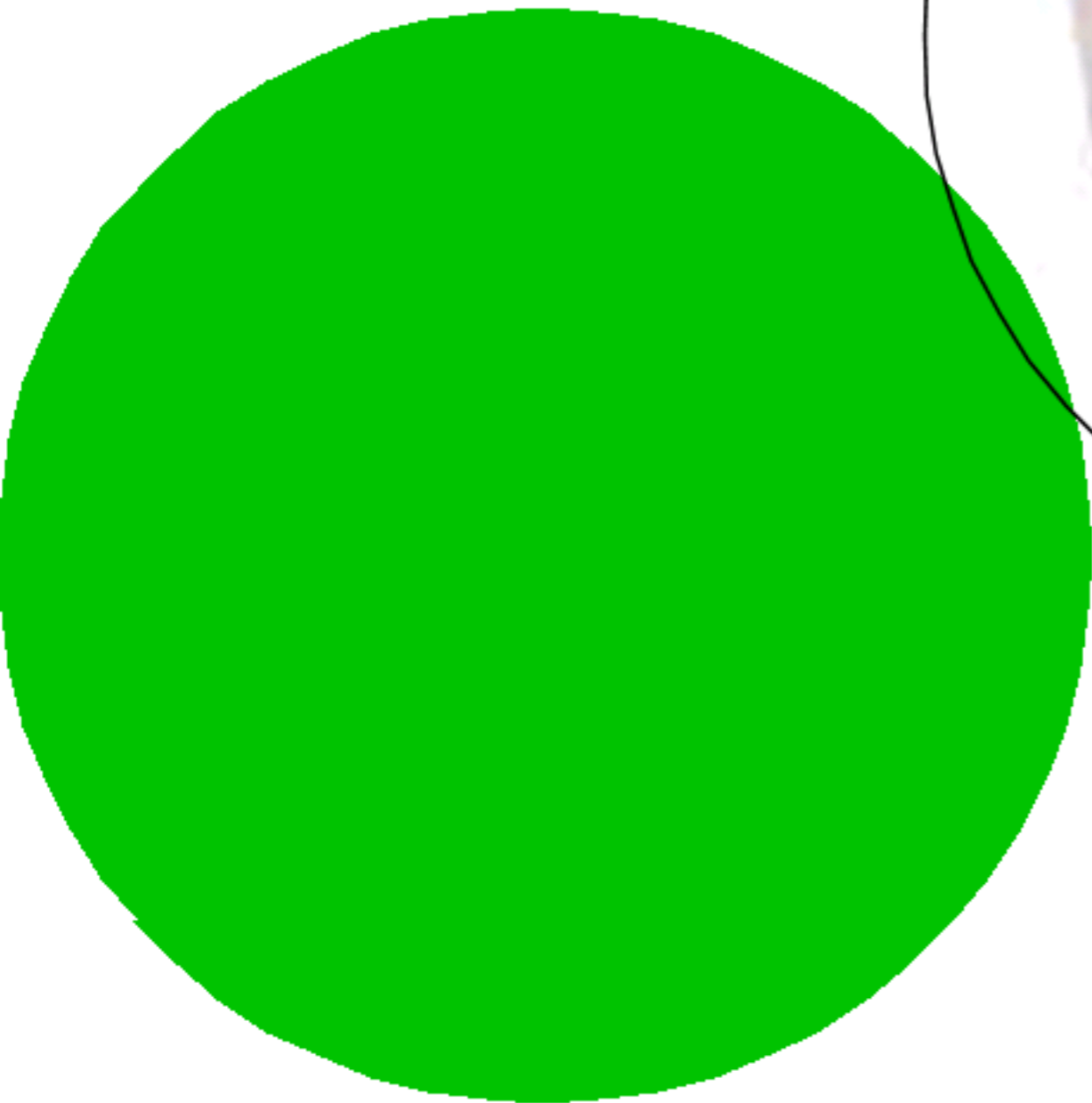




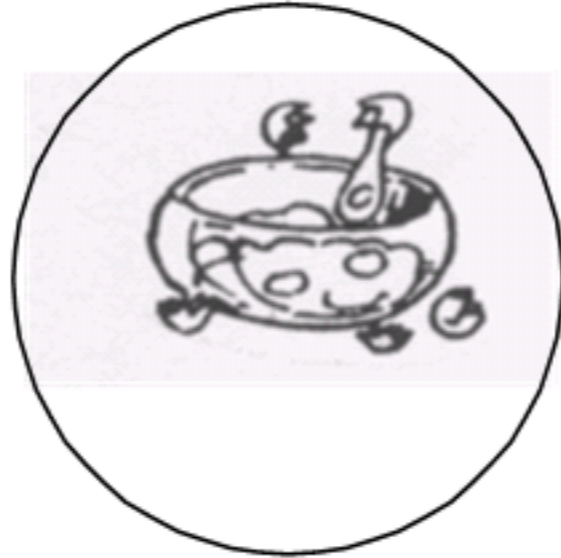
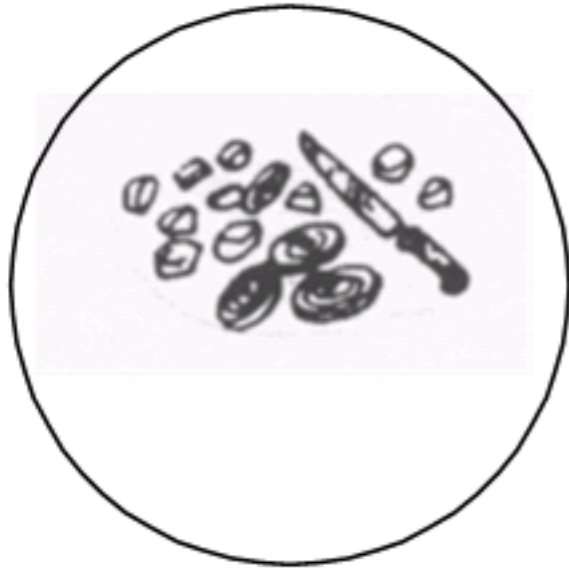
freír







cocer



cortar    cascar  
 cocer    freír  
 batir    agua  
 pelar    la tortilla

las patatas

los huevos

las cebollas

los huevos

en un cazo

con un cuchillo

en un recipiente

en un recipiente

en una sartén

con un pelapatatas

