



Favourite Dish: Improving your IELTS response

Read the example and think about how to improve it.

I have two favorite dishes. First is that I like omlet rice. When I ate it for the first time, I was so moved. My mother made me it at that time. I didn't think it would be this delicious. That was so tasty, so I came to like. I thought that I wanted to be able to make it and make it for someone. My mother taught me how to make it. It was difficult to make it. The most difficult point is making omlet. I think that to keep the shape of it is difficult. I couldn't make it at the first time. However, I was able to make it. My favorite restaurant is marumicafe. There is near my house. Its taste is so good. Second is that gratin. I love cheese and gratin contains it, so it is fabulous. Many people have image to make it is difficult, but I know how to make it easier than they think. It contains macaroni, milk, flour, meat, cheese, salt and spinach. I ate last Sunday, but I think that I can eat it every week. No matter how many times I eat.

How can you improve the writing?

Needs more information about how it is made to allow the listener to appreciate the dish more.

References & Pronoun

Used signal language to help the listener understand the order of the instructions.

When giving instructions, it is better to use "you" for the person following your instruction or use the imperative verb form e.g. **cut** the vegetables, **wash** the meat, **add** the spices.

I really love I was so moved / To die for / It's like heaven

Voila A French expression to emphasize the final product

Actually, I cannot decide what is my favourite dish but there are a couple of meals that come to mind. The first one I really love is **Japanese fried-rice omelet**. It is basically fried-rice rolled in a creamy omelet. When I had **this** for the first time, I was so moved. When my mother made **it** for me for the first time, I didn't think that something so simple would be **this** delicious. **It** was so tasty and so started my love for this dish. In fact, I loved **it** so much, I wanted to learn the recipe and make **it** for others too. My mother taught me how to make **it** but, although simple in theory, was actually quite difficult to make. *To make it, you first need to cook the rice and beat the egg. When you have done that, you next need to use a non-stick pan and add a little bit of oil and wipe with kitchen paper, leaving a thin layer of oil to cook with. You should use a medium low heat. After that, pour the beaten egg into the pan. Once one side is slightly cooked, turn the omelet over and add the rice. Make sure the omelet is still a bit runny as you want to have a soft omelet which melts in your mouth. You then need a spatula to fold the edges over and that is about it.* The most difficult point is making sure the omelet is not too over cooked but not too soft that it falls apart. When I first tried to make **it**, **it** didn't turn out right first time but with practice, I can make **it** well but not as well as my favorite restaurant, Marumicafe, which is near my house. Their Japanese fried-rice omelet is to die for.

Another dish I love is creamy macaroni gratin. I simply love cheese and when the cheese gets grilled and turns light brown, it is like heaven. Many people have an image of **this dish** being difficult to make but I know how to make **it** and **it** is easier than you think. The ingredients you need are: macaroni, milk, flour, chicken, mozzarella cheese, salt and garlic. *First, you need to cook your macaroni separately. While that is cooking, in a separate frying pan, heat up some oil and fry thinly-sliced onion and garlic, and later add the chopped-up chicken. Next, you can melt butter in a saucepan over a moderate heat and whisk in the flour, remembering to constantly stir until the sauce thickens and there are no lumps. Then move the saucepan from the heat, still whisking and add one cup of milk. You can also add salt if you like. After this, pour the cooked macaroni and the fried chicken into the saucepan, mix well, and then pour this onto a cooking tray. Finally, cover the dish with mozzarella cheese and grill for about 15 minutes and voila.* I had **it** last Sunday and **it** was so good. In fact, I could have **it** every week and I won't get bored of **it**, no matter how many times I eat **it**.



From the above work, try to chunk the speech

Find the pause – Chunking short / longer //

CAPITALISE the stressed (important) word

I LIKE this class / because the teacher is GOOD / and everyone is FRIENDly. // ALso, / my English is getting BETter. //

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