



Favourite Dish: Phrases

1. I love Any foo' / but the SEcret is t' use FRESH, LOcal inGREjents
2. I CAN'T coo' kANYTHING withOUT GARlic init – jus' THINly SLICE a CLOVE an' WHEN y' fry it, the aROma izaMAzing
3. I pr'FER EAtin' OUT as PREpping the VEg'tables is SO TIME conSUMing an' CLEARin' up Afterwards is even MORE uv a PAIN
4. Y' NEE' t' FRY 'em until they're GOLden an' CRISpy but MAKE SURE t' SHA' koff Any EXcess OIL
5. I LI' ka GOO STIR-fry but MAKE SURE y' USE a STRONG heat
6. I LI' my FOOD GRILLED azit tastes REAlly GOO' d'n Uses LESS oil
7. SPRINKle s'me SPIces on TO' p'n THEN it is REAdy t' SERVE
8. y' NEE' t' BEAT the EGGS an' then POUR the MIX INto the FRYin' pan
9. CHOP the MEA' tinto SMALL PIEces an' reMOVE any FAtty parts
10. MAKin' PAstry is SIMple - you nee' FLOUR, BUTter, an' SALT bu' it iza MEssy JOB
11. MAKE SURE you mix the inGREjents PROperly orit w'll tur' nout LUmPy
12. ONCE you have Added the inGREjents an' STIRR' Dit PROperly, just LEA' vit f' TEN MInutes t' Slimmer
13. POUR the THICK CAramel CHOC'late on TOP a' the END an' then enJOY