

Nome:.....

La data:.....

Classe:.....

La Bruschetta al Pomodoro

Go to www.euroclub-schools.org. Enter the **Italian Zone**. Click on **Melissa's Italian Kitchen** and choose **La Bruschetta al Pomodoro**. By reading through the web page, can you find the answers to these questions?

1. To prepare *la bruschetta*, the bread is sliced and then it is... (Tick or circle the correct answer.)
fritto - fried *tostato* - toasted *bagnato* - wet *cotto* - cooked

2. Which kind of tomatoes are *i pomodorini*?

3. Observing the ingredients, which herb is used? Write its name in both English and Italian.

4. Write these words in English: *il sale* -
il pane - *l'aglio* -

5. Which liquid is drizzled over the bread?

6. What are *le fette di pane*?

7. When all the ingredients are chopped and mixed together, they look very colourful. How do you write 'What a lot of lovely colours!' in Italian?

8. The recipe is shown in three steps. Write 'step' in Italian.

9. The third step states that 'the bruschetta is ready to eat.' Write this in Italian.

10. Observing the advice at the foot of the page, it is suggested that, if preferred, a particular ingredient may be omitted or it may be increased. Which ingredient?

11. The bread used by the *Melissa, the cook*, is from which region of Italy?

12. *Step 1* begins with 'Let's prepare a bruschetta!' Write those words in Italian.

13. By mixing words found on the web page, can you write the following phrases in Italian?

Let's prepare the bread! -

What a lot of lovely ingredients! -

14. Are the following foods healthy? Write your opinion in Italian.

Fa bene alla salute. - It is good for health *Fa male alla salute.* - It is bad for health.

il basilico -

il sale -

15. When would you serve *la bruschetta*? Write in Italian, choosing from any of the following:

la merenda - snack time *la prima colazione* - breakfast *il pranzo* - lunch
un primo piatto - a first course *un secondo piatto* - a main course *un antipasto* - an appetiser