

HANDOUT 6

Video practice: watch the video about preparing meat rolls and complete the tasks below. [Watch the video here](#)

Task 1. Fill in the blanks with the correct words. Watch the video carefully and complete the following sentences about making meat rolls.

1. First, you need to prepare the _____ (type of meat) for the meat rolls.
2. The meat should be finely _____ (verb), not too chunky.
3. To add flavor, you can add _____ (ingredients) like garlic, onion, and herbs.
4. Roll the prepared meat mixture into a _____ shape before cooking.
5. It's important to make sure the rolls are tightly _____ (verb) to avoid the filling falling out during cooking.

Task 2. True or False. After watching the video, answer the following questions about the meat roll preparation process. Write “True” or “False”.

1. The video shows how to prepare the filling separately before rolling it into the meat.
2. The meat roll should be cooked at a very high temperature to make it crispy on the outside.
3. The video uses a type of meat that is not usually used for making meat rolls.
4. You need to rest the meat rolls before serving to allow the juices to settle.
5. The meat roll is served with a variety of sides, like salad or mashed potatoes.

Task 3. Describe the preparation process. After watching the video, describe the steps involved in making the meat rolls in your own words. Be sure to mention:

- what ingredients are used
- how the meat is prepared
- the shape and size of the rolls
- any tips or tricks that the video gives for making the rolls