

NSE Level 3 - Preparando

Comida

R E V O L V E R V I M A R I N A R P Q H
U K N J I J A C O R T A R K M V H A X E
X H H F Y F C X R H P A V U I Q I S O R
O Q B U R T L A O O S A O N X F D A Q V
) K M E L I L A I R Z E Z Y C R A R N I
I L C G S C A N Y N Z R C I P S T I A R
(B E O Z M Z R P O Z G U A K B I I F (
R V B E E E A R A G A P A E R S M I R I
I A M Y S J G C O M B I N A R A A R E E
D C A S A R E O R E M O J A R B L A Í)
E I . O G E U F L E R A J A B E N L R O
P A M . R D B M M B A T I R U . E E Y J
R R J Y . A R A E T L A S A Y . R P L R
I V R V L E L Z U T A X B N R . A I H A
D M P K O R L E N L V N H I A P T H R B
A L U R A H C E G L A R M C B Z R L R O
Ñ L O M H W C N U N R U A O L G O A P R
A N E R A J O M A H O C R C F Y C S F P
R U G S R A C O L O C C P A A I W F S U
Q Z R I G R E M U S I N L E P S N R C I

FIRE
TO MIX
TO CUT
TO PASS
TO SOAK
TO BOIL
TO EMPTY
TO ROAST
TO FREEZE
TO MARINATE
IT SMELLS...
TO WET, TO DIP

OVEN
TO DRY
TO COOL
TO WASH
TO STIR
TO COOK
TO PLACE
TO THROW
TO SAUTÉ
TO TURN OFF
TO PARE, PEEL
TO LOWER THE HEAT

TO FRY
TO ADD
TO CHOP
TO BEAT
TO BURN
TO TASTE
TO BLEND
TO ORDER
TO TAKE OUT
IT TASTES...
TO CUT IN HALF
TO SUBMERGE, TO DIP

Solution

RÉVOLVER VIMARINAR PQH
UKNJIJACORTARKMVHAXE
XHHFYFCXRHPAVUIQISOR
OQBURTLAOSONXFDAQV
)KMELILAIRZEZYCRARNI
ILCGSCANYNZRCIPSTIAR
(BEOZMZRPZGUAKBIIF(
RVBEEEARAGAPAEERSMIRI
IAMYSJGCOMBINARAAREE
DCASAREOREMOJARBLAÍ)
EIOGEUFLERAJABENLRO
PAMRDBMMBATIRUEEYJ
RRJYARAETLASAYRPLR
IVRVLELZUTAXBNR.AIHA
DMPKORLENLVNHIAPTHRB
ALURAHCEGLARMCBZRLRO
ÑLOMHWCNUNRUAOOLGOAPR
ANERAJOMAHOCRCFYCSFP
RUGSRACOLOC PA AIWFSU
QZRIGREMUSINLEPSNRCI