
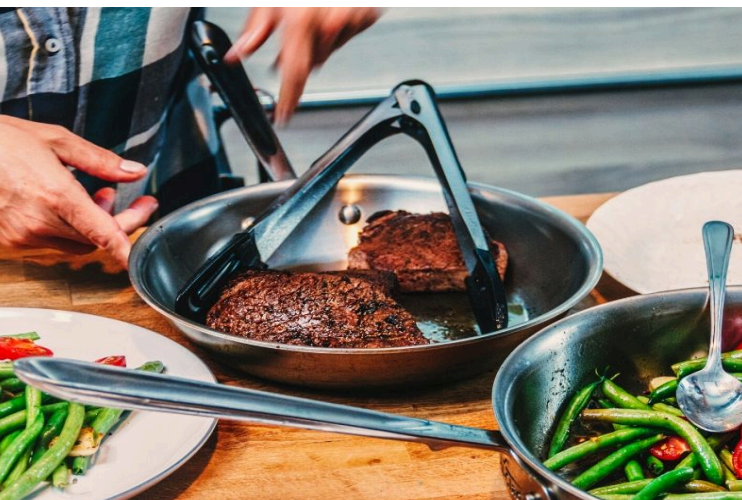


Cook and Learn with LINGUACUISINE



The free Linguacuisine app helps you learn a language while you're cooking a meal! Have fun cooking a meal with a friend, learn some new words and then feed your family and friends with a Catalan fish recipe, or Vietnamese egg coffee. You can do it online or by using the other side of this card.



The Linguacuisine app helps you learn the language, discover the culture and develop your cooking skills. Your own mobile will speak to you in the foreign language as well as English and talk you through all of the stages of cooking the recipe. If you can't understand, just press a button to get a photo or video explaining what to do.

How to use Linguacuisine:

- Visit <https://linguacuisine.com>
- Click "Try it online now!"
- Choose **Catalan** or **Vietnamese**. Click browse to find recipes **Suquet de peix amb pèsols** or **Cà phê trứng**.
- You can see a list of the food and equipment you need.
- Click the play button to begin the video and follow what they do. Click "show description" to see the writing.
- Try saying the new words to each other. Then you can eat your delicious homemade meal with family and friends!

We also have recipes available in: English, Greek, Italian, French, Spanish, German, Turkish, Quechua, Chinese, Korean, and Estonian.



Want to make your own? You can use the recipe builder so that you can upload your favorite recipe in your own language! There is a tutorial available under "The App" tab. Once your recipe is uploaded, people all over the world can watch it and make your recipe! Click on "The App" tab on the website and scroll to find the author tool to begin creating your own recipe.

Cà phê trứng (Vietnamese Egg Coffee)

Preparation time - less than 30 mins • Cooking time – less than 30 mins • Serves 1

Nguyên Liệu / Ingredients

500 ml	Nước/	500 ml of Water
4 thìa cà phê	Sữa Đặc /	4 tsp of. Condensed Milk
3 thìa cà phê	Bột Cà Phê/	3 tsp of Coffee Powder
2 thìa cà phê	Mật Ong/	2 tsp of Honey
2 quả	Trứng/	2 Eggs

Dụng cụ / Equipment

Ấm Nước	/ A Kettle
Cái Ly	/ A Glass
Cái Thìa	/ A Spoon
Phin Cà Phê	/ A Coffee Filter
Gạt Cà Phê	/ A Coffee Press
Cái Tô	/ A Bowl
Máy Đánh Trứng	/ A Hand Mixer



Công Thức / Method

- Đun nước cho sôi. / Boil the water.
- Đổ 4 thìa cà phê sữa đặc vào ly. / Add 4 tsp condensed milk into the glass.
- Bỏ phin cà phê lên ly. / Put the coffee filter on the glass.
- Cho 3 thìa cà phê vào phin. / Add 3 tsp coffee powder into the coffee filter.
- Cho một ít nước vào phin. / Add a bit of water into the coffee filter.
- Đặt gạt bỏ lên cà phê. / Put the coffee press onto the coffee powder.
- Đổ nước lên vạch màu đen. / Add water till the black holder of the coffee filter.
- Lấy 2 lòng đỏ trứng gà vào tô. / Get 2 egg yolks and put them in a bowl.
- Cho 2 thìa cà phê mật ong. / Add 2 tsp honey to the egg yolk bowl.
- Đánh bông lòng đỏ trứng trong 3 phút. / Whisk the egg yolks until pale in color and fluffy in texture.
- Đổ trứng lên cà phê. / Pour the egg foam mixture onto the coffee.
- Khuấy đều và thưởng thức. / Mix the condensed milk with coffee. Try not to mix the egg foam with the coffee.

Vietnamese

Suquet de peix amb pèsols

Preparation time – 20 mins • Cooking time – 40 mins • Serves 4



Ingredients / Ingredients

1kg du lluç / 1kg of hake
250g pèsols / 250g of peas
4 patates / 4 potatoes
4 tomàquets / 4 tomatoes
1 gra all / a clove of garlic
una mica de sal / a pinch of salt
2.5 litre aigua / 2.5 litres of water
50g ametlles torrades / 50g toasted almonds
50g julivert / 50g parsley
pebre negre / black pepper
1 ceba / 1 onion
pebre negre / black pepper
4 culleradetes oli / 4 teaspoons oil

Equipament / Equipment

Una paella / a frying pan
Un ganivet / a knife
Una talla de fusta / a wooden chopping board
Un morter / a mortar
Una olla / a pot
Una cullera de fusta / a wooden spoon

Mètode / Method

- A una olla mitjana posem aigua i bullim els pèsols amb una mica de sal. / Put the water in a medium saucepan and boil the peas with a little salt.
- Agafem els tomàquets i a la fusta, amb un ganivet, els tallem a trossos petits. / Cut the tomatoes into small pieces on a chopping board with a knife.
- Picar la ceba ben fina. / Finely chop the onion.
- Posem una mica d'oli a la paella a foc mig-baix. / Put a little oil in the pan over a medium-low heat.
- Afegiu-hi el tomàquet i la ceba i amb una cullera de fusta ho remenem. / Add the tomato and onion and stir with a wooden spoon.
- Pelem la patata i no la tallem, l'esqueix. / Peel the potatoes and don't slice them but cut into chunks.
- Agreguem les patates a la paella i agreguem un litre i mig d'aigua. / Add the potatoes to the pan and add a litre and a half of water.
- Agreguem una mica de sal i una mica de pebre negre. / Add a pinch of salt and black pepper.
- Per fer la picada, posem al morter les ametlles torrades, el julivert i un gra d'all. / Put the toasted almonds, parsley and a clove of garlic in the mortar.
- Ho picarem tot ben picat. / Grind until finely minced.
- Afegiu la picada al sofregit quan les patates estiguin cuites. / Add the minced mixture to the stir-fry when the potatoes are cooked.
- Afegiu el peix a la paella i coeu-ho a foc lent fins que quedi ferm. / Add the fish to the frying pan and cook over a low heat until firm.
- Quan el peix està cuit, ja està llest per servir. / When the fish is cooked, it's ready to serve.

CATALAN