

一網打盡各種美食，懂得吃更要會說，
英語 **食** 在有意思！

適用
LiveABC
點讀筆

MP3
INSIDE

內附MP3
朗讀光碟

好吃+好喝
+好溝通

圖解

美食英語

Food for Thought: Dining in English

你知道如何用英語點餐嗎？

從精緻佳餚到庶民小吃、從在地美食到異國料理，無論是正餐或點心飲品，學會各種食物的英文說法與點餐用語，讓你出國用餐無煩惱！

Swiss cheese is famous for its holes.

荷包蛋的
英文怎麼說？



起司為什麼
有孔洞？

薯條是誰
發明的？

Café au Lait



I'll take one
portion of tiramisu.

提拉米蘇
名字的涵義



french fries



甜甜圈的
起源故事



LiveABC
英語數位學習第一品牌

UNIT 1

PLAY ALL TRACK 01

一起來吃蛋糕吧! Cakes

Can this cake be sold
by the slice?

這蛋糕可以單片販售嗎?

I'm sorry, but we
only sell this kind
of cake whole.

很抱歉，這種蛋糕我們只賣
整個。

a slice / piece
of cake



a whole
cake



a five-tier
wedding
cake



經典蛋糕

Unit 1
一起來吃蛋糕吧!

angel (food) cake

[ˈændʒəl] [fud] [kek]

天使蛋糕



bundt cake

[bʌnt] [kek]

磅特蛋糕

cassata

[kəˈsɑtə]

卡薩塔蛋糕



chiffon cake

[ʃɪˈfʌn] [kek]

戚風蛋糕



fruitcake

[ˈfrut.kek]

果乾蛋糕



opera cake

[ˈɒprə] [kek]

歌劇歐普拉蛋糕



layer cake

[ˈleə] [kek]

夾心蛋糕



pound cake


[paʊnd] [kek]

磅蛋糕



1 買蛋糕送朋友


Buying a Cake for a Friend

- A** **Excuse me.** I'm looking for a cake to bring as a gift to a friend's house. One that isn't too chocolaty.¹ My friend isn't a big fan of chocolate.  這麼說就對了!

請問一下，我在找蛋糕要帶去朋友家當伴手禮。不要巧克力的。我朋友不是很喜歡巧克力。

- B** We've got this hazelnut² cake, which is very popular with our customers.

我們有這種榛果蛋糕，很受我們的客人歡迎。

- A** That might do. Do you have anything that's fruity³ instead? 

這句話好好用!

也許可以。你們有水果口味的嗎？

- B** How about this one topped with fresh strawberries?

這個上面有新鮮草莓的怎麼樣？

Vocabulary

1. chocolaty [tʃɒkələti] *adj.* 用巧克力做的；像巧克力的
2. hazelnut [ˈheɪzəl.nʌt] *n.* 榛果
3. fruity [fruti] *adj.* 水果味的；果香的

Notes

Excuse me. 請問一下

除了表達歉意，也常用於引起他人（尤其是陌生人）注意，此時可以翻成「請問一下；打擾一下」。

be topped with sth 被……覆蓋

top 表「覆蓋、放在……上面」，常用 be topped with + N. 表「在上面加了……」，對話中的 topped 前面省略了 that/which is。

A Oh, this looks divine.⁴ I'll take it.

噢，這個看起來超棒的。我要買這個。

B I'll transfer⁵ it to a box for you then.

我來幫你把它裝到盒子裡。

2 買四人享用的蛋糕 Buying a Cake for Four

A I need a cheesecake for four people, please.

我要一個四人份的起司蛋糕，麻煩你。這句一定要會！

B Certainly. We have two kinds: plain⁶ or topped with cherries. Each can serve⁷ four to six people, **depending on** how you slice⁸ it.

沒問題。我們有兩種：原味的或上面有櫻桃的。每一種都供四到六人享用，就看你怎麼切。

Vocabulary

4. **divine** [dɪˈvaɪn] *adj.* 極好的、美妙的
5. **transfer** [trænsˈfɜː] *v.* (使) 轉移；(使) 搬遷
[trænsˈfɜː] *n.* 調動；轉移
6. **plain** [pleɪn] *adj.* 原味的
7. **serve** [sɜːv] *v.* (食物的量) 足夠……吃；上菜
8. **slice** [sleɪs] *v.* 把……切成薄片 *n.* 切片；部分

Notes

depending on sth

取決於……；根據……

depending on 為獨立分詞片語，相當於 according to。

PLAY ALL TRACK 04



瑪德蓮的起源

The Origins¹ of Madeleines

There are several stories surrounding² the origin of these small, shell-shaped cakes. One of the most common is that they were first made in the 18th century by Madeleine Paulmier, who cooked for the French royal³ family. When King Louis XV tried the tiny cakes, he fell in love with them, and called them “madeleines” after their creator.⁴

關於這些貝殼狀小蛋糕的起源故事有好幾個。最常見的其中一個就是它們是由十八世紀法國王室御廚瑪德蓮·寶迷耶最先做出來的。國王路易十五品嚐這些小蛋糕時愛不釋口，於是以創作者「瑪德蓮」的名字來稱呼它們。



提拉米蘇的意思

The Meaning of “Tiramisu”

Tiramisu originated⁵ in Italy and is now enjoyed everywhere. But do you know what the name means? It's Italian for “pick me up,” and it refers to

the revitalizing⁶ effect that the espresso,⁷ chocolate, and sugar used as ingredients⁸ have on those that indulge⁹ in the dessert.

提拉米蘇起源於義大利，現在到處都吃得到。但你知道這個名字是什麼意思嗎？它是義大利文的「讓我振作」，與作為原料的濃縮咖啡、巧克力和糖對愛吃甜點的人的提神功效有關。



英格蘭人怎麼看蛋糕 How Cakes Are Viewed in England

Cakes are sometimes linked to superstitions.¹⁰ In parts of England, a “soul cake” is made on All Soul’s Day to bring good luck. The English also believe that if you put a fruitcake under your pillow, then you will dream about the person you will marry one day.

蛋糕有時與迷信有關。在英格蘭部分地區，會在諸靈節（十一月二日）這天製作「靈魂蛋糕」來祈求好運。英格蘭人也認為，如果你在枕頭下放一個果乾蛋糕，就會夢到未來的結婚對象。

Vocabulary

1. origin [ˈɔrɪdʒən] *n.* 起源
2. surround [səˈraʊnd] *v.* 與……密切相關
3. royal [ˈrɔɪəl] *adj.* 王室的
4. creator [kriˈeɪtə] *n.* 創造者
5. originate [əˈrɪdʒə.net] *v.* 起源；來自
6. revitalize [riˈvaɪtə.laɪz] *v.* 使恢復生氣；使復活
(revitalizing 為現在分詞作形容詞用，表「使恢復生氣的」)
7. espresso [ɛˈsprɛso] *n.* 濃縮咖啡
8. ingredient [ɪnˈɡrɪdiənt] *n.* (烹調的) 原料
9. indulge [ɪnˈdʌldʒ] *v.* 沉溺 (之後常接 in + N.)
10. superstition [ˌsʊpəˈstɪʃən] *n.* 迷信



提拉米蘇食譜

How to Make Tiramisu



Ingredients



6 egg yolks

蛋黃 6 個

2/3 cup milk

牛奶 2/3 杯

3/4 cup white sugar

白糖 3/4 杯

1 1/4 cups heavy cream

鮮奶油 1 又 1/4 杯

1/2 teaspoon vanilla extract

香草精 1/2 茶匙



Directions

STEP 1

In a medium bowl, whisk together egg yolks and sugar until about triple² in volume.³

在一個中型碗中，將蛋黃和糖快速攪拌到體積變成約三倍大。

STEP 2

Whisk in milk and cook over medium heat. Stir constantly⁴ until mixture boils. Boil for one minute, remove from heat, and let cool. Cover and place in refrigerator for one hour.

加入牛奶攪打，然後用中火煮。不斷攪拌，直到混合液煮開。煮沸一分鐘後離火放涼。加蓋放入冰箱一小時。

STEP 3

In a separate bowl, beat heavy cream with vanilla.

在另一個碗中，加入香草精將鮮奶油（heavy cream，脂肪含量大於36%，可打出慕斯般的口感）攪打均勻。

STEP 4

Remove yolk mixture from refrigerator. Whisk in mascarpone until smooth.

從冰箱中取出蛋黃混合液。加入馬斯卡朋起司攪拌直到均勻。

STEP 5

In a shallow⁵ bowl, combine coffee and rum.

在一個淺碗中，將咖啡和藍姆酒混合。

STEP 6

Dip ladyfingers in the coffee mixture, and arrange the semi-soaked⁶ ladyfingers in the bottom of a