



Полезная лексика по теме

# «Видеоразбор: готовим новогодний картофель- гармошку с Джейми Оливером»

**Jamie:** **Lovely** people, I'm gonna show you to make **Hasselback potatoes**. Beautiful **roast crispy skin potatoes** cut in such a way that they all **open up, fan up** and you can **flavor** them in the most beautiful way. I've done this for my new **cookbook** "Jamie's Christmas" and you can make this any time of the year. It's really a **principle**. It's not just potatoes, guys, **parsnips**, carrots. Today I am brave enough to have two **helpers**, my little boy Buddy, and this is Petal. Say Hello!

**Buddy:** Hello!

**Petal:** Hello!

**Jamie:** Have you ever heard the word Hasselback?

**Buddy:** No.

**Jamie:** No, didn't think so. So I am gonna get two of my beautiful spoons. I'm gonna **lay** them **down**. I'm gonna **place** the potato **in between the gap** to stop the knife going **all the way through**.

lovely — прекрасный

Hasselback potatoes — запеченный картофель-гармошка

roast — жаренный в духовке

crispy — хрустящий

skin potatoes — картофель в мундире

to open up — раскрываться

to fan up — разворачиваться веером

to flavor — приправлять, добавлять вкус

a cookbook — книга рецептов

a principle — правило, принцип

a parsnip — пастернак

a helper — помощник

to lay down — класть

to place — положить, расположить

in between the gap — между (двумя объектами)

all the way through — до конца, насквозь



So I'm gonna make little **slices** every half a centimeter, **all the way down** to the little spoon and this means that you don't **slip**, it's really got a perfect effect. Come and have a little look here.

So you can see what we've done here is create kind of like a crazy little open texture. Now the great thing about that is it makes more **surface area**, which means it's more crispy and I can put **flavoured oils** in there. What do you think of that, kids? **Impressed?**

I am using a **Maris Piper potato** because it's really great for roasting, **fluffy on the inside**, crispy **on the outside** and that's exactly what you want in a roast potato or a Hasselback. I'm gonna put the potatoes into the **tray** and these lovely kids are gonna show you how to make a flavoured oil.

So guys, do you know what **herb** this is?

**Buddy: Thyme.**

**Jamie: Good lad!** I'm gonna put a **pinch of salt** here to create not just **seasoning** for this but an **abrasive** kind of **environment** and then I'm gonna give this to Petal. So Petal if you can **bash the living daylight out of** that. **Create a mush** for daddy. And that **immediately**, it **sort of breaks down** the herb itself, **releases the oils**, the flavour and it's gonna give you **incredible smells**.

a slice (здесь) — надрез

all the way down — до (чего-либо), вплоть до

to slip — соскальзывать

surface area — площадь поверхности

a flavoured oil — ароматное, приправленное масло

to be impressed — быть впечатленным

a Maris Piper potato — сорт картошки «Марис Пайпер»

fluffy — рассыпчатый (о картофеле)

on the inside — внутри

on the outside — снаружи

a tray — противень

a herb — пряная трава

thyme — тимьян

Good lad! — Молодчина!

a pinch of salt — щепотка соли

seasoning — заправка

abrasive — жесткий, абразивный

environment — среда, обстановка

to bash the living daylight out of something — очень сильно бить

to create a mush — сделать кашу

immediately — сразу, в ту же минуту

sort of — что-то вроде, типа

to break down (здесь) — измельчать

to release the oils — выпускать масла

incredible — невероятный

a smell — запах



So once you've got a mush then we can **add** our **fat** that could be butter, **turkey drippings** or **olive oil**, so if you can, just **muddle** that slowly **round in circles**. I'm gonna add some oil to this, and this is gonna **transmit** all those amazing flavours.

So what we want to do now is **make sure** all the **cut sides** are facing up, then we are going to **pour** all this amazing oil, look at the colour, guys, look at the colour. And we'll just **give it a toss** and of course, they're **absorbing** and **taking on** all of that beautiful flavour. I'm going to put the cut side facing up.

So, I'm gonna **pop** this **in the oven**, they're gonna make a really good potato but I wanna add to it. We're gonna take some **leftover bread**, brown or white. Do you know what **nuts** these are? I **bet** you don't.

**Buddy: Hazelnuts.**

**Jamie:** Yeah it is hazelnuts. Hazelnut is the nut **of choice**, but you can use **almonds**. Take some more of the thyme. I'm gonna pop these in the oven.

What you've got is really, really crispy bread now and you can see how the **skins** on the hazelnuts have just kind of **come off** and they've **toasted**. Basically, we've created flavour and texture, ok? There's a nice little **tip** to come. These potatoes here have had **45 odd minutes**. And I'm gonna use a little **brush**, thyme, olive oil, Hasselback potatoes.

to add — добавить

fat — жир

turkey drippings — вытекший из индейки сок

olive oil — оливковое масло

to muddle — мешать и давить одновременно

round in circles — по кругу

to transmit — передавать

to make sure — убедиться

the cut sides — стороны с надрезами

to pour — наливать

to give it a toss (здесь) — встряхнуть

to absorb — впитывать

to take on — поглощать

to pop in the oven — закинуть в духовку

leftover bread — оставшийся хлеб

a nut — орех

to bet — держать пари, биться об заклад

a hazelnut — фундук

of choice — предпочтительный, оптимальный (при выборе)

an almond — миндаль

a skin (здесь) — кожа

to come off — отходить

to toast — поджарить, подрумянить

a tip — совет

45 odd minutes — примерно 45 минут

a brush — щетка



Now my little helper, can you take this tray? It's not hot. And just pour it in here. Are you **tall enough** to get in there? It's **quite a big ask**, let's help you. And then we're gonna put some cheese in there. So just a few little **knobs of cheese**. So if I close this, can you **turn** the **button**, please? You can have them **chunky**, or you can have them quite fine and then **sprinkle** this **on top**. I'm gonna put these back in the oven now, about 15 more minutes until **gnarly** and crispy and golden and **sizzling** and **delicious**.

Look at that. A great Hasselback potato, but it's not just potatoes, guys, — parsnips, carrots, absolutely beautiful. So have fun with it. Let's **plate** these sexy **fellows up**. **Unbelievable! Joyful!** This is what you're getting guys, super crispy, and then on the inside super **soft**, super fluffy and of course it's absorbed all those beautiful fats and flavours from the thyme. Delicious! **Have a go** at those, if you've got any ways of **doing it**, that you think are really interesting, put it in the **comments box** below. There were supposed to be little people to try them, let's see what happens.

You can **rip** them **apart** if you want. Can I take these back for the **crew**?

**Petal:** Yeah.

**Jamie:** Cool.

**Buddy:** No. Can I just have one more?

**Petal:** Can I have one more?

**Jamie:** Oh that's good.

tall enough — достаточно высокий

quite a big ask — достаточно большая просьба

a knob of cheese — небольшой кусочек сыра

to turn a button — включить

chunky — содержащий большие кусочки, с большими кусочками

to sprinkle — посыпать

on top — наверху

gnarly (ам. сленг) — великолепный

sizzling — очень горячий, шкворчащий

delicious — вкусный

to plate up — выложить на тарелку

fellows (разг.) — ребята

unbelievable — невероятный

joyful — прекрасный, полный радости

soft — мягкий

to have a go — попробовать

to have got any ways of doing it — иметь какие-либо способы приготовления этого (блюда)

a comments box — поле для комментариев

to rip apart — разрывать на кусочки, разламывать

a crew (здесь) — съемочная группа