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## Полезная лексика по теме «Шутки в сторону: учим английский по комедийному шоу»

**Ellen**: Hey, I have a question, how many of you like to cook? I cannot cook, every time I try to cook, my house fills up with so much smoke it looks like the inside of Snoop's tour bus. I really **appreciate** people who can cook, because it is not easy, and it's even more complicated nowadays, there's always some new technique that's coming out. And have you heard of this new molecular gastronomy, have you heard about that? It **rolls** right **off the** tongue is what it does. Anyway, what they do is they use all of these crazy cooking methods, like liquid nitrogen, which is minus 350 degrees, so instead of heating the food, it freezes it instantly. You know, because we needed another way to lose a finger in the kitchen. So I guess the idea is to play with the texture and the look of food, which can make it completely unrecognizable. And I went to one of these restaurants one day and I accidentally ate two candles and a napkin. Because it's crazy complicated, and you know what? I just want cooking to be simple, and by simple, I **mean** done for me, so I thought I would bring someone here to cook for me right now, please welcome Curtis Stone. So. Something has either gone terribly wrong, did you want it to do that?

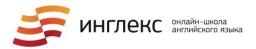
**Curtis**: Something's **happening** here, see this is why you want to be in front of your food when you're cooking it.

Ellen: Yeah.

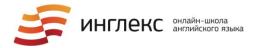
**Curtis**: But this is good, this is good.

to appreciate — ценить nowadays — в наши дни to come out — появляться molecular gastronomy — молекулярная кухня to roll off the tongue — легко произноситься liquid nitrogen — жидкий азот а degree — градус instead of something — вместо чего-либо to heat — нагревать, разогревать to freeze — замерзать, замораживать instantly — немедленно unrecognizable — неузнаваемый accidentally — случайно a candle — свеча a napkin — салфетка to mean — иметь в виду

to happen — происходить



<b>Ellen</b> : Okay, so you have a new restaurant called Maude.	to feature (в контексте) — делать акцент, фокусироваться
Curtis: Right.	a cucumber — огурец
Ellen: And it's in Beverly Hills.	an ingredient — ингредиент
Curtis: Yes.	a course — блюдо
Ellen: And I want to go, I haven't been yet, but	a tasting — дегустация
I hear great things, I want to. And you have like a different, you <b>feature</b> a different food, right?	creative process — творческий процесс
Curtis: Right.	to figure out — выявить, придумать
Ellen: And today it is?	a few — несколько
<b>Curtis: Cucumbers</b> . So what we do is we take	cuz (разг.) = cause — потому что
one <b>ingredient</b> and then we do like a ten <b>course tasting</b> menu out of that one ingredient. So, as a part of our <b>creative process</b> , we try and <b>figure out</b> all of the different things we can do with that one ingredient.	to work out for somebody — подходить кому- либо
Ellen: Uh-huh.	
<b>Curtis</b> : So I thought I would show you <b>a few</b> of our methods.	
<b>Ellen</b> : <b>Cuz</b> I love cucumbers, so this is really <b>working out for</b> me.	
Curtis: Very good.	
Ellen: What's happening?	a lemonade (порция) — лимонад
Curtis: So over here, well, what we've done,	а juice (порция) — сок
first of all, is we've just made <b>a lemonade</b> . So I'm gonna show you, and then I've taken the	a bubble — пузырь
juice of cucumber, and turned it into these	а soup (порция) — суп
beautiful little <b>bubbles</b> , all right, so this is how <b>a soup</b> would come out. But if you want	literally — буквально
something more simple, you <b>literally</b> just <b>pour</b>	to pour — налить
yourself some cucumber lemonade and then	on top — сверху/сверх, вдобавок
sort of those cucumber bubbles <b>on top</b> , and it can be <b>a</b> nice <b>garnish</b> for a	a garnish — гарнир/украшение
<b>Ellen</b> : The bubbles just stay, they don't ever go	to dissipate — рассеиваться, исчезать
away?	to taste — пробовать, дегустировать
Curtis: Well they'll slowly dissipate, but	refreshing — освежающий
they'll stay for long enough for you to <b>taste</b> it.	amazing — изумительный, поразительный
<b>Ellen</b> : Okay, let me taste this. That's <b>refreshing</b> . That with vodka would be <b>amazing</b> .	



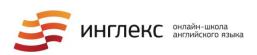
**Curtis**: Well, it's just so happens that if you a chaser (сленг) — более легкий want a little ... алкогольный напиток, который употребляют следом за более крепким Ellen: Great! delicious — вкусный, восхитительный Curtis: A chaser, I like that, cucumber chaser. to look like — быть похожим на что-Ellen: Yeah. All right, that's delicious though. либо/кого-либо; выглядеть, как что-Curtis: So one thing we do at the start of the либо/кто-либо month is, we say, what are all the different forms that we can get it in? So this is actually a micro version of cucumber, so taste this little guy. Ellen: What do you mean, a micro? This doesn't look anything like a cucumber. **Curtis**: This is cucumber, believe it or not. Ellen: I don't believe you. Curtis: Really subtle, but you get the flavor? subtle /'s $\Lambda$ t(ə)l/ — едва различимый, уловимый **Ellen**: Yes, but how is this a cucumber? a flavor — аромат, привкус, букет **Curtis**: So you just start growing them, that's how they begin. So, it's a micro version. an onion /'лпjэn/ — репчатый лук Ellen: Wow. vegan — веганский Curtis: So we're going to do a salad, but the cheese — сыр star of this ingredient, the star of this salad, an olive — маслина, олива because I've got onions, a little vegan cheese, a shovel — кулинарная лопатка some olives, some shovel of parsley, a quick dressing. So you make a really quick simple parsley — петрушка salad, but then to bring it to life, what I'm going a dressing — приправа, соус to do is **smoke** some cucumber, so I've taken cucumbers and just cut them in half. to smoke — коптить Ellen: That's legal now in California, right? to cut — резать, нарезать Curtis: This is how you're going to, now, and I a smoke gun — коптильный пистолет have a little smoke gun here. So we just light to light — зажигать this little smoke gun up, and then we cover this with cling film. Okay, and you let that smoke to cover — накрывать gun sort of fill the **bowl**, and look, you can cling film — пищевая пленка smoke anything, of course. Fruit. Protein. Okay, so that goes off, and then you capture a bowl — миска, тарелка all that smoke, and you wouldn't believe the protein — белок, протеин flavor of how **smoky** that cucumber actually to capture — удержать, поймать becomes. I'm gonna cut you just a little piece, just so you can see. smoky — копченый, с запахом и привкусом дыма Ellen: Okay. **Curtis**: How smoky it can become, hope it's not too hot.



Ellen: Not too hot, it's delicious.	
<b>Curtis</b> : So that would be the garnish of the salad on the cucumber. Okay so, I'm gonna show you how to do <b>a stir fry</b> with cucumber, which is a little out of the box, and I brought a little toy along. This is the <b>spiralizer</b> . Right, so what you do, is you just <b>gently</b> sort of use.	a stir fry — стир-фрай (блюдо, приготовленное путем быстрого обжаривания при постоянном помешивании) a spiralizer — овощерезка, шинковка
Ellen: Can I do that?	gently — аккуратно
Curtis: Yeah, come on.	noodles — лапша
Ellen: Okay, and you have kids, right?	healthy — здоровый, полезный
<b>Curtis</b> : I do, two boys.	oil — растительное масло
Ellen: And do they cook?	garlic — чеснок
<b>Curtis</b> : They do, and see, look how long it	a chili — стручковый перец чили
gets.	to grab — хватать, использовать
<b>Ellen</b> : So it looks, yes, instead of <b>noodles</b> , right?	to toss — подбрасывать, бросать
Curtis: Right.	
Ellen: Healthier.	
Curtis: Perfect.	
Ellen: Okay.	
Curtis: Good job.	
Ellen: Thank you.	
<b>Curtis</b> : So to do the stir fry, we start with a little <b>oil</b> that I can't see, but let's just go with <b>garlic</b> , onion and <b>chili</b> .	
Ellen: Do you need oil?	
Curtis: Yes, good job, thank you.	
<b>Ellen</b> : I don't know what this is, but it looks like it might be oil.	
<b>Curtis</b> : Just a little. Okay, <b>grab</b> the cucumbers and <b>toss</b> them in there.	
Ellen: All right.	
<b>Curtis</b> : So we're making kind of <b>a pad thai</b> , so the cucumber is going to actually <b>act as</b> your noodle in this <b>dish</b> .	a pad thai (порция) — пад тай (жареная рисовая лапша по-тайски) to act as — выступать в качестве
Ellen: That's what I said.	a dish — блюдо



<b>Curtis</b> : You don't have to cook it very much, <b>mince</b> some more of that micro cucumber and	to mince — крошить, рубить, пропускать через мясорубку
some <b>basil</b> .	basil — базилик
Ellen: This looks delicious.	sauce — соус, подлива
<b>Curtis</b> : And then a little of the <b>sauce</b> .	brown sugar — коричневый сахар
<b>Ellen</b> : What is the sauce?	soy — соевый соус
<b>Curtis</b> : Chili, <b>brown sugar</b> , a little <b>soy</b> , and you toss that together.	a peanut — арахис
<b>Ellen</b> : Look at that, do we have an overhead shot like a cooking show, because it really looks, look at that.	a lime — лайм to squeeze — выжимать, выдавливать
Curtis: Yeah. Your people are good.	a drop — капля
Ellen: Yeah.	to serve — подавать
<b>Curtis</b> : Okay, so that gets tossed together, and	a dessert — десерт
then you finish it with some <b>peanuts</b> , okay.	granita — итальянский десерт: замороженный фруктовый сок,
Ellen: And what's the lime for?	измельченный до консистенции снега
<b>Curtis</b> : The lime you can just <b>squeeze</b> over the top, just a few <b>drops</b> , you don't want too much, and then you just <b>serve</b> it like that, and you've got	
Ellen: Man, that was so quick.	
Curtis: Stir fry in seconds.	
Ellen: That was amazing how quick that was.	
<b>Curtis</b> : And then <b>dessert</b> , I've done a little <b>granita</b> , which is, have you all heard of a granita before? So this is like a refreshing little.	
Ellen: She has.	an ice — замороженный десерт, фруктовый
<b>Curtis</b> : Yeah there you go, one person, that's good.	лед to sweeten up — подсластить
Ellen: So it's a cucumber ice.	to bring to the boil — довести до кипения
<b>Curtis</b> : It's a cucumber ice, but you <b>sweeten</b> it <b>up</b> , you add a little sugar and you <b>bring</b> it <b>to the boil</b> .	to run a fork — запускать вилку
Ellen: With vodka, this would be great.	
<b>Curtis</b> : And the idea is you freeze it and then you just <b>run a fork</b> over it so you continue to make that ice, so.	
Ellen: That is delicious.	
Curtis: Thank you.	
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<b>Ellen</b> : Wow, all of this is delicious, and so all of this is at Maude in Beverly Hills.	generous — щедро, великодушно
Curtis: That's right.	
<b>Ellen</b> : And everyone is gonna go there later, I can't pay for it, but you should go. I saw what I just said and I saw all of you were like. A big mistake.	
<b>Curtis</b> : Thank you, Ellen, isn't that <b>generous</b> of her?	
Ellen: It's on you.	
<b>Curtis</b> : Can I tell you a funny story? <b>Ellen</b> : Yes, please.	to backfire — получить встречный удар, обернуться против
<b>Curtis</b> : I was, my wife told me, never try and	past — мимо
be funny with a comedian because it really backfires, but I was driving <b>past</b> your studio	to get out (в контексте) — пытаться что-то сказать
when Hudson was about nine months old,	similar — схожий
maybe a year, so he's just <b>getting</b> a few words <b>out</b> like, Dada. And we drive by your studio,	dress sense — чувство стиля
and there's a big photo of you, and we actually	a sweater — свитер, пуловер
have a very <b>similar dress sense</b> .	a collared shirt — рубашка с воротничком
Ellen: Yes, we do.	adorable — восхитительный,
Curtis: Right?	очаровательный
Ellen: Not right now, but we do.	actually — действительно, на самом деле а
<b>Curtis</b> : So <b>a sweater</b> over the top of <b>a collared shirt</b> , and anyway, we drove by and he looked up, and he saw you, and he went, Dada. I thought that was pretty funny.	dime — десятицентовая монета
<b>Ellen</b> : There's something I've been meaning to tell you. That's <b>adorable</b> . No, I know, the last time you were here, I <b>actually</b> thought that, I thought that we have a similar style.	
Curtis: No, we do.	
<b>Ellen</b> : And your wife is gonna be in a show that I'm producing.	
Curtis: Yes.	
Ellen: It's very exciting.	
<b>Curtis</b> : Very exciting. You'll hear about it soon, but that's really exciting. Go to our website to learn more about Curtis' restaurant called Maude that you'll all go to on your own <b>dime</b> . And we'll be back.	