

INGREDIENTS

Butter	30g
Oil	2 tbsp
Veal sauté (shoulder and tendron)	600g
Onions	2
White wine	50ml
Veal stock	500ml
Tomatoes	600g
Small courgettes	400g



METHOD - SOME ANY & NO / Estouffade de veau aux tomates

ANNA: Hello ladies and gentlemen, welcome to this new episode of Do you cook English?

Do the English have SOME good recipes? Or do the English have ANY good recipes?

What is the difference? You have NO idea?

Well this is why we are going to learn about SOME, ANY and NO today.

THE GRAMMAR POINT

SOME is positive, ANY is negative or doubtful and NO is a complete negation.

I have SOME language skills but I do not have ANY cooking skills and I have NO interest in washing up.

“Attention les français” I said I HAVE NO and I did not say I DO NOT HAVE NO interest - we do not put two negatives together.

In questions we use SOME when we expect the answer to be “yes” or when we are offering something, and if we’re not sure we use ANY.

Allez les bleus, it’s cooking time.

ANNA: our chef today is Tugdual, he’s from the Cercles culinaires de France. So hello Tugdual!

TUG: Hello Anna

ANNA: So, here today we are here to do SOME cooking, we have NO time to lose but I don’t have ANY idea what you are going to be cooking today Tugdual, do you?

TUG: Oui Anna, nous allons cuisiner du veau, des courgettes et des tomates.

ANNA: I think this is what he is saying, today we are going to be cooking some veal with tomatoes and courgettes. We have preheated the oven to 200°C and we have done the bouillon de veau with 50 cl of water and SOME veal powder in a saucepan.

Now, let's brown SOME veal in a very hot frying pan, with SOME butter, About 15 grams, and about 2 spoons of oil, ANY type of oil is fine.

So, now it's time for you to practice SOME English - repeat after me! : We have cooked SOME veal without ANY difficulty but we have NO vegetables yet.

BOTH: We have cooked SOME veal without ANY difficulty but we have NO vegetables yet.

ANNA: Now let's look at words which start with SOME, ANY and NO. They use the same basic rules. I have NOTHING ready and I can't see the vegetables ANYWHERE, did SOMEONE bring them?

Yes, here are SOME tomatoes. First we don't want ANY skin. There's a special technique in France called "Monder" used by SOME chefs. You plunge the tomato in SOME boiling water for a few seconds and immediately after in cold water. Then it is very easy to peel the skin. Of course NOBODY wants to eat the seeds so you take them out.

Now we haven't prepared ANY courgettes yet ! They will have to be cut in slices. NO need to peel them. In France, there is NO recipe without onions, as I'm sure you know.

There is SOME sauce for this recipe of course! So, you add half a glass of white wine, the rest is for Tugdual no doubt! I wouldn't expect ANYTHING else from a French chef.

And 50cl of fond de veau.

We add the stock and the vegetables to the dish and then we put it into the oven for an hour and there isn't ANYTHING else to do! Just keep an eye on it.

TUG: Tadah!

ANNA: Wow! That looks great Tugdual!

So, is there ANYTHING else you want to know? Probably nothing. You now have NO excuse not to cook like a chef. And at the same time, employ SOME and ANY correctly. Now, NO more mistakes! OK Tugdual, you've had SOME wine, I haven't had ANY, so santé!

TUG: Santé Anna!