

# speakout

## Elementary Unit 5 DVD Script

**RS = Rick Stein    W = Woman**

**RS:** This is Goa – a place I've known and loved for the best part of eight years. To buy food here is a real joy. The variety of seafood, spices, vegetables, is quite staggering and incredibly cheap.  
I want some of these, these ones. Nice, small fish. What are they?

**W:** Ah, nice.

**RS:** Nice, yeah. Fry 'em?

**W:** Yes.

**RS:** Yeah.

**W:** Ten rupees. Ten rupees.

**RS:** OK. OK.

**RS:** Have you ever thought what to do about cooking fish on a beach? Well, why don't you try deep frying them? You take a sort of washing- up bowl like this, just throw a bit of flour into it, then some salt, some cayenne pepper, some coriander, some cumin and some turmeric. Throw in some fish and then drop them in the pan. Not too many at a time because you don't want the oil to lose its heat but you do want to cook these really crisp. Stir them around in the oil. They're looking real good. Turn them over. I don't actually know what these fish are called but you could use whitebait. Just let them cook till they're ... sort of ... hard, till you could almost eat the bones. That'll take about three or four minutes. Take a couple of wedges of lime and you squeeze them over the fish. It's really good. There's just one small thing missing ... that's an ice-cold beer.

