

**PODCAST TRANSCRIPT
USO DO IMPERATIVE FORMAL**

Hello and welcome to Travel and Learn Goa. My name is Nalini Elvino de Sousa. Travel and Learn is a podcast for travellers and language lovers.

If you have any suggestion, our email is: pm@ctngo.org

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This is podcast no. 14. Today's podcast level is easy and Marina and I are going to share with you two delicious Portuguese recipes.

So put on your apron and let's cook!

N- Olá Marina! O que é que vamos cozinhar?
(Hi Marina! What are we going to cook?)

M – Um caldo verde. O caldo verde é uma sopa tradicional do Norte de Portugal, mas é muito famosa em todo o país.
(Caldo verde soup. Caldo verde is a traditional soup from the north of Portugal, but is famous all over the country)

N – Isso agora com este frio em Portugal, é mesmo bom! Então vamos lá! Quais são os ingredientes?
(Now that it is cold in Portugal, it is really nice (to eat it)! Well, so let's do it. Which are the ingredients?)

M – Os ingredientes são:
(The ingredients are:)

200 g de batatas *(200gr potatoes)*
2 dentes de alho *(2 cloves of garlic)*
1 cebola *(1 onion)*
1 chouriço pequeno *(one small sausage)*
Sal q.b. *(salt per taste)*
Couve galega *(cabbage – preferably the tradicional cabbage galega)*
4 colheres de sopa de azeite *(4 soup spoons of olive oil)*

N – Bem, agora a preparação
(Well, now the preparation)

M -**Descasque** as batatas e parta-as em cubos.
(Peel the potatoes and cut in cubes)

Coza as batatas em água juntamente com a cebola, os dentes de alho e um pouco de sal. *(Boil the potatoes in water together with the onion, garlic and a little of salt)*

Quando estes ingredientes estiverem cozidos, **reduza-os** a puré.
(When the ingredients are boiled, reduced then to a puree)

Entretanto, **lave** bem a couve e **corte-a** finamente (deve ser mesmo muito fininha).
(Meanwhile, wash the cabbage and cut it finely – should be really finely cut).

Depois, **adicione-a** ao preparado anterior com um pouco de azeite e **deixe** ferver durante uns minutos.
(Afterwards, add to the previous preparation with a little of olive oil and let it boil for a few minutes)

Por último, já fora do lume, **adicione** o restante azeite e o chouriço às rodelas. Está pronto a servir.
(Lastly, add the remaining olive oil and the slices of sausage)

N – Parece fácil.
(Looks easy)

M – E tu? O que é que vais cozinhar?
(And you? What will you cook?)

N- Pastéis de bacalhau que também são conhecidos em todo o país.
(Codfish pastry which is also well known all over the country)

M – Quais são os ingredientes?
(Which are the ingredients?)

N – Os ingredientes são:
(The ingredients are:)

400 g de bacalhau já demolido *(400gr codfish previously soaked)*

350 g de batatas *(350gr potatoes)*

1 folha de louro *(1 bay leaf)*

2 cebolas pequenas *(2 small onions)*

2 dentes de alho *(2 cloves of garlic)*

1 ramo de salsa *(small bunch of parsley)*

3 ovos *(3 eggs)*

Sal e pimenta preta *(salt and black pepper)*

Óleo para fritar *(oil to fry)*

M – E a preparação?
(And the preparation?)

Coza as batatas (com casca) em água temperada de sal.

(Boil the potatoes with the skin and with water seasoned with salt)

Quando estiverem cozidas, **retire** a pele das batatas e **reduza-as** a puré.
(Once boiled, remove the skin and puree it)

Coza o bacalhau com uma folha de louro durante 15 minutos em lume brando.
(Boil the codfish with a bay leaf for 15 minutes in slow fire)

Descasque as cebolas, os alhos e **pique** estes ingredientes. **Bata** os ovos.
(Peel the onions, garlic and cut it very finely. Beat the eggs.)

Escorra o bacalhau, **limpe-o** de peles e espinhas e **desfie-o**.
(Drain the codfish, clean it removing all the skin and bones and shredded it)

Misture o bacalhau desfiado com o puré de batata, a cebola, o alho e a salsa e pimenta preta.
(Mix the shredded codfish with the potatoes puree, the onion, garlic, coriander and black pepper)

Por fim, **junte** os ovos batidos e **misture** bem.
(At the end, add the eggs and mix well)

Aqueça o óleo a cerca de 180 graus.
(Heat the oil to 180 C)

Com as mãos, **molde** pequenas bolas ou, com a ajuda de duas colheres, **dê** aos pastéis a forma de um ovo.
(with the hands mould the paste and give a shape of small balls or with two spoons give it the shape of small eggs)

Frite e **deixe** escorrer em papel absorvente.
(Fry and leave it to drain using kitchen paper)

Demolhar significa deixar o bacalhau em água durante a noite. No dia seguinte, **deite** a água fora e **ferva** com nova água.
(Demolhar means to keep codfish in water overnight. The next day, throw out the water and boil the codfish with new water)

M- Bom apetite.
(Enjoy your food)

N – Bom apetite e até à próxima.
(Enjoy your food and see you next time)

So, in this dialogue we use the imperative in the formal form but this concept is to be kept in mind for the beginners level since we don't want to confuse you with more concepts.

For the full transcription of the dialogue with the translation, visit the website:

www.ctngo.org

In the first recipe, the verbs used in the imperative form were:

- 1) Descascar – to peel – descasque as batatas
- 2) Cozer – to boil – coza as batatas
- 3) Reduzir – to reduce – reduza a puré
- 4) Lavar - to wash – lave bem a couve
- 5) Cortar – to cut – corte a couve finamente
- 6) adicionar – to add – adicione ao preparado anterior
- 7) deixar – to leave – deixe ferver

Do notice that we used the pronome pessoal complemento direto:

Reduza-**os** (**os** means the ingredients mentioned before in the sentence: “a batata, a cebola e o alho”).

Corte-**a** finamente (**a** means “a couve”)

Adicione-**a** (**a** means again “a couve”)

In the second recipe, the verbs used in the imperative are:

- | | |
|------------------------|-------------------------------|
| 1) Cozer – to boil | Coza as batatas |
| 2) Retirar – to remove | retire a pele |
| 3) Reduzir – to reduce | reduza-as a puré |
| 4) Descascar – to peel | descasque as cebolas |
| 5) Picar – cut finely | pique os alhos |
| 6) Bater - to beat | bata os ovos |
| 7) Escorrer – to drain | escorra o bacalhau |
| 8) Limpar – to clean | limpe-o de peles |
| 9) Desfiar – to shred | desfie-o |
| 10) Misturar – to mix | misture o bacalhau desfiado |
| 11) Juntar – to add | junte os ovos |
| 12) Aquecer – to heat | aqueça o óleo |
| 13) Moldar – to mould | molde pequenas bolas |
| 14) Dar – to give | dê aos pastéis a forma de ovo |
| 15) Fritar – to fry | frite os pastéis |
| 16) Deixar – to keep | deixe escorrer os pastéis |
| 17) Deitar – to throw | deite a água fora |
| 18) Ferver – to boil | ferva com nova água |

Here we also use the pronome pessoal complemento direto:

Reduza-**as** (**as** means “as batatas”)

Limpe-**o** de peles (**o** means “o bacalhau”)

Desfio-**o** (**o** means again “o bacalhau”)

Well, this week, that is all.

Before we end, a small note: Podcasts are no doubt a very resourceful way of learning a language, however it may restrict your ability due to the constraints that come with it. If you want to take your language learning skill beyond these podcasts, I want to give you 2 options:

Number 1) we have a language learning institution called Communicare Trust, we teach as of now Portuguese, Spanish, Konkani and Hindi. Our email is in the description.

Number 2)

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Bye. Adeus!