云南省昆明市2021届高三下学期英语5月第九次考前适应性训练试卷

阅读理解(共15小题:每小题2分,满分30分)

1. 阅读理解

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If a steaming bowl of soup strikes you as the ultimate in comfort, you've got plenty of company. Soup is one of the world's oldest and most universal foods.

These are CNN's nominations for 4 of the best soups around the world:

Beef pho / Vietnam

Broth (汤底) is simmered for hours with cinnamon, star anise and other warm spices to create a wonderfully fragrant base for this noodle soup.

Beef pho remains the most beloved version in Vietnam, with options that include the original raw beef, a mix of raw and cooked beef.

Bouillabaisse / France

Bouillabaisse distills (提炼) classic Mediterranean flavors into a dish which has the same meaning as the coastal city of Marseille. Saffron, olive oil, fennel, garlic and tomatoes blend with fish fresh from the sea.

Lanzhou beef noodle soup / China

Shaping - or pulling - la mi an noodles by hand for this traditional soup is an art in itself. Artisans use a finely milled, high gluten flour and alkaline powder to mix a stretchy dough, then pull and fold a single piece of dough to make enough noodles for a bowl of soup.

Slip them into a bowl of beef soup for a world-class soup that includes tender beef, pale slices of carrots, chili oil and fresh herbs.

Tom yum goong / Thailand

Sweet, sour, spicy and salty, this soup's magnificent broth is the ideal foil for sweet, tender shrimp. Fragrant ingredients include galangal, lemongrass and lime leaves, while slivers of bright red bird's eye chilis add additional heat.

Tom yum goong is just one of many varieties of tom yum soup in Thailand - this version comes enriched with fat prawns, and is a favorite with many diners.

(1) If you feel li	ike having a taste of we	estern flavour, you may choose	·
A. Beef pho	B. Bouillabaisse	C. Lanzhou beef noodle soup	D. Tom yum goong
(2) What do Be	eef pho and Lanzhou b	eef noodle soup have in common?	
A. They're served with noodles.		B. They're famous for being spicy.	C. Seafood is one of