

Name _____

Around the World in 80 Plates

Short Answer Key

1. Mia stumbled upon "Chez Pierre" in Paris, where she savored classic French onion soup and coq au vin.
2. In Tokyo, Mia learned the art of making sushi from sushi master Hiroshi, and the primary ingredient in sushi that gives it its unique taste is vinegared sushi rice.
3. During her stay in India, Mia attended a traditional Rajasthani feast and enjoyed dishes like dal baati churma. She learned about Indian hospitality through the generous and warm-hearted hosts who welcomed her.
4. In Buenos Aires, Mia explored the art of Argentine barbecue, or "asado," and she felt that food and dance were intertwined in Argentine culture, expressing intense emotions and love for life.
5. In New York City, Mia learned about gourmet cuisine, plating, molecular gastronomy, and working with unusual ingredients during her time there.

