

Name _____

A Culinary Journey Through India

Short Answer Key

1. Three commonly used spices in Indian cuisine are cumin, coriander, and turmeric.
2. The main ingredients in samosa filling are spiced potatoes, peas, and sometimes meat.
3. Naan is a type of Indian bread, typically baked in a tandoor oven, while dosa is a thin, crispy pancake made from fermented rice and lentil batter, often served with coconut chutney and sambar.
4. Masala chai is a spiced tea made with black tea leaves, milk, and a blend of aromatic spices, such as cardamom, cinnamon, and ginger.
5. Indian cuisine caters to dietary preferences by offering a wide range of vegetarian, vegan, gluten-free, and dairy-free options.

