

127. Diwali - Recipe & Food Posters, Poster Poems, Play Script

Plain Lassi

What you will need
Ingredients:
 1 cup of plain yoghurt
 ½ a cup of water
 ice cubes
 1 teaspoon of sugar

What you must do
Method:
 1. Put all the ingredients into a blender.
 2. Blend them all together.
 3. Serve the lassi drink cold in a tall glass.

You could also try Mango lassi

What you will need
Ingredients:
 1 cup of chopped mango slices
 1 cup of yoghurt
 ice cubes

What you must do
Method:
 1. Put all the ingredients into a blender and blend for 2 minutes.
 2. Pour into 2 glasses to serve.
 The lassi can be stored in the fridge for up to 24 hours.

Lassi

Lassi : A tall cool drink made from yoghurt and water and made either sweet or salty. Fruit can be added to make different flavours. On a hot summer day a fresh dollop of yoghurt can be served on top.

LOW
 QUALITY
 SAMPLES

A4 & A5

Naan bread

Naan is flat bread from India that is cooked in a tandoor, or clay oven.

The recipes are examples of written instructions.

The food cards are examples of explanations. They explain what the food is (definitions)

List of Recipes (beware of nut allergies)

1. Chocolate & Coconut sweets for Diwali (no cooking)
2. Panda Sweets (microwave)
3. Diwali Sweets (saucepan)
4. Coconut Sweets for Diwali (saucepan)
5. More Coconut Sweets (no cooking)
6. Samosas (oven)
7. Really Easy Marshmallows (microwave)
8. Rice Kheer (saucepan)
9. Vermicelli Kheer (saucepan)
10. Lassi (no cooking)
11. Shankarpali (frying)
12. Barfi (microwave)

Food Posters (definitions)

1. Barfi
2. Samosas
3. Chappati
4. Chappati (girl cooking)
5. Karanji
6. Rice Kheer
7. Naan bread
8. Lassi