

Pappadams

Question 1: How long do pappadams take to cook?

- a) 2 or 3 seconds
- b) about 10 seconds
- c) up to 1 minute
- d) about 2 minutes

Question 2: The paper towel is used to

- a) drain oil from the pappadam.
- b) hold the tongs when they get hot.
- c) steady the pan while cooking.
- d) wipe up oil that has dripped.

Question 3: Unused pappadams should be

- a) thrown out.
- b) stored in a fridge.
- c) used within two days.
- d) kept dry in a sealed container.

Question 4: Pappadams are best served with

- a) cooking oil.
- b) savoury dishes.
- c) crispy wafers.
- d) potato dishes.

Question 5: What does commercial mean in this sentence?

- a) large quantities
- b) goods produced for trade
- c) advertised products
- d) products made privately

Question 6: Only one pappadam is cooked at a time. This is because

- a) each pappadam will expand to pan size.
- b) pappadams are difficult to remove from their packet.
- c) a pappadam takes seconds to cook before it has to be turned over.
- d) it is dangerous to work too rapidly with smoking oil.

Question 7: Where is the most likely place this pappadam information might be found?

- a) on a packet of uncooked pappadams
- b) in a recipe book on Asian food
- c) in the menu of an Indian food restaurant
- d) in a travel brochure about India