

C1

What is the main ingredient in a classic C1 dish?

Answer: _____

Name three herbs commonly used in C1 cooking.

Answer: _____

What is the purpose of marinating meat in C1 cuisine?

Answer: _____

What is the difference between sautéing and stir-frying?

Answer: _____

What are the key steps to making a C1 curry?

Answer: _____

How do you properly blanch vegetables in C1 cooking?

Answer: _____

Name three traditional C1 desserts.

Answer: _____

What is the role of a roux in C1 sauces?

Answer: _____

How is braising different from roasting in C1 cooking?

Answer: _____

What is the importance of mise en place in C1 cuisine?

Answer: _____

Answers

What is the main ingredient in a classic C1 dish?

Answer: Rice

Name three herbs commonly used in C1 cooking.

Answer: Cilantro, Basil, Mint

What is the purpose of marinating meat in C1 cuisine?

Answer: To tenderize and flavor the meat

What is the difference between sautéing and stir-frying?

Answer: Sautéing uses high heat with less oil, stir-frying uses high heat with more oil

What are the key steps to making a C1 curry?

Answer: Preparing a spice paste, sautéing the spices, adding meat and simmering

How do you properly blanch vegetables in C1 cooking?

Answer: Boil the vegetables briefly, then shock them in ice water to stop the cooking

Name three traditional C1 desserts.

Answer: Mango sticky rice, Coconut ice cream, Pandan cake

What is the role of a roux in C1 sauces?

Answer: It thickens and adds flavor to the sauce

How is braising different from roasting in C1 cooking?

Answer: Braising involves slow cooking in liquid, roasting involves dry heat cooking

What is the importance of mise en place in C1 cuisine?

Answer: Having all ingredients prepped and organized before starting cooking