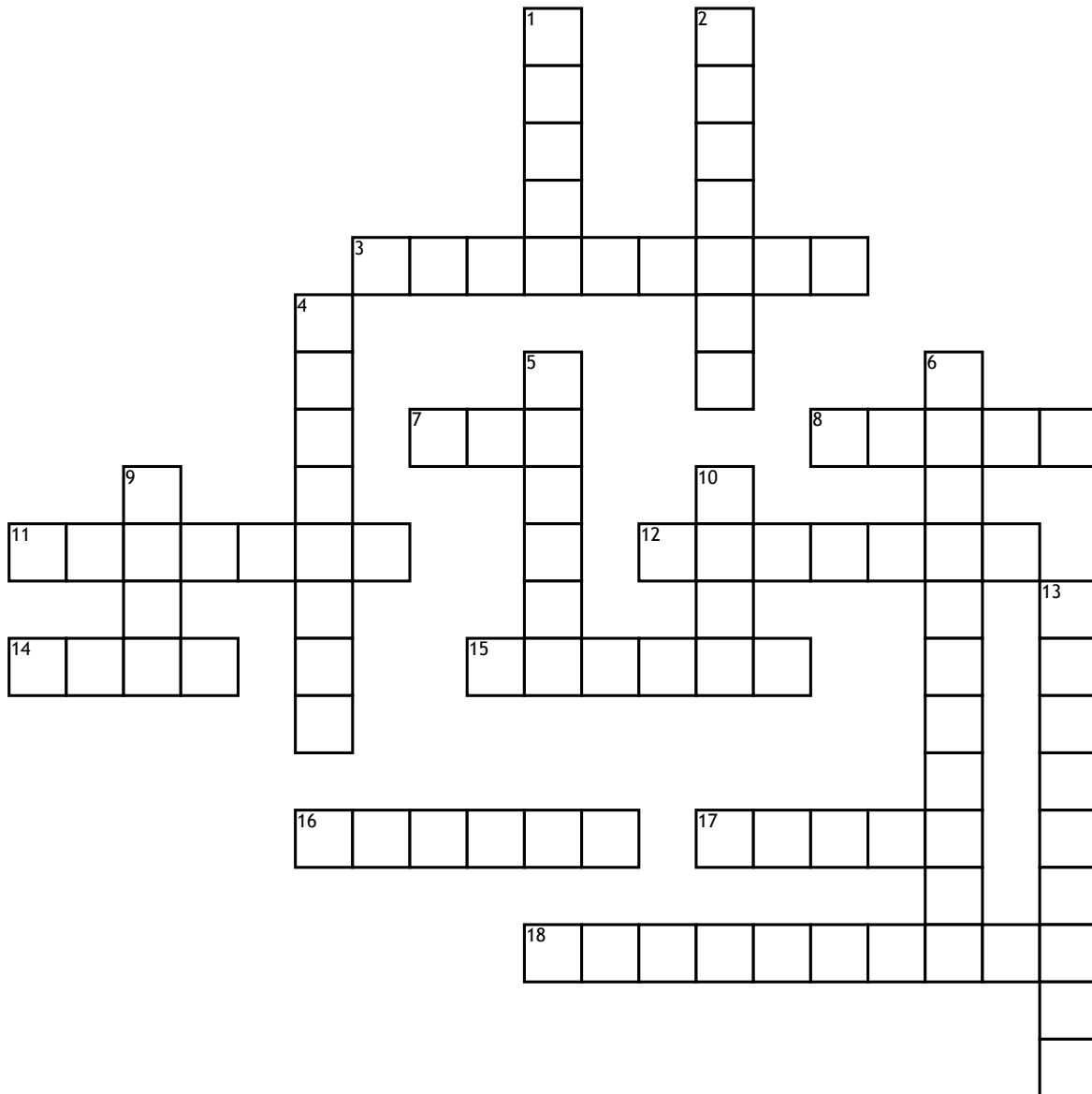


What we've made so far!



Across

- 3. The Japanese name for curry rice (google if you need to)
- 7. Always keep _____ meat separate from other food
- 8. To cook food (especially veg) in a hot pan with a bit of oil
- 11. The method used to cook our tandoori chicken
- 12. A milk product that has culture and probiotics in it

- 14. What you do when taking off the skin of a vegetable
- 15. The brand of Japanese mayonnaise that we used
- 16. How did we cook the deviled eggs?
- 17. Vegetables cut into bite sized squares
- 18. Lukas is really good at

Down

- 1. To drizzle food with marinade or fat while cooking

- 2. The spice we used to give the tandoori more colour
- 4. A yellow spice that stains everything
- 5. We boiled the eggs for _____ minutes
- 6. A mix of ground spices, it's English not Indian!
- 9. _____ is the most widely eaten grain in the world
- 10. The flatbread we used to wrap our tandoori in
- 13. A popular brand of curry in Japan