



# SPICY LAKSA QUIZ

The following are some commonly used ingredients in laksa. Can you guess what they are?



**01)** Also known as cilantro or Chinese parsley, is an annual herb in the family Apiaceae. All parts of the plant are edible, but the fresh leaves and the dried seeds are the parts most traditionally used in cooking.

**Answer:** \_ \_ \_ \_ \_



**02)** While it resembles ginger, this spice has a sharp citrusy, almost piney flavor, while ginger is fresh, pungently spicy, and barely sweet — that means you cannot swap ginger for galangal.

**Answer:** \_ \_ \_ \_ \_



**03)** This herb has a subtle citrus flavor and can be dried and powdered, or used fresh. It smells a bit like lemon.

**Answer:** \_ \_ \_ \_ \_



**04)** This spice is made from grinding the pods of various kinds of Capsicum annum peppers. Used for flavor and color, it is the fourth most consumed spice in the world.

**Answer:** \_ \_ \_ \_ \_



**05)** This spice is actually the seeds of a plant. Each seed is contained in a fruit, which is then dried and used for cooking. The seeds can ground or used whole.

**Answer:** \_ \_ \_ \_ \_



**06)** Made from dried, fermented and salted prawns. It should be used sparingly as it has a big and bold flavour, giving a salty and slightly fishy taste to dishes.

**Answer:** \_ \_ \_ \_ \_  
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