



GUJARATI

WEEK 6 PRE

PRACTICE WITH SOMEONE

ADD ANE = AND

MY/OUR CAR – MARI/AMARI GAADI

AAMARI GAADI XX CHHE OUR CAR IS XX (MAKE)

TAMARI GAADI KAI CHHE ? WHAT (MAKE) IS YOUR CAR?

AMARI GAADI MA XX SEAT CHHE OUR CAR HAS XX SEATS

AMARI GAADI XX RANG NI CHHE OUR CAR IS XX COLOUR

TAMARI GAADI NO RANG KAYO CHHE? WHAT COLOUR IS YOUR CAR?

AME GAADI MA XX (FAVOURITE PLACE) JAIE CHHIYE WE GO TO XX IN OUR CAR

HU MOTO/MOTI THAI NE XX GAADI LAIS/I WHEN I GROW UP, I WILL BUY XX CAR

TAMARI MANPASAND GAADI KAI CHHE ? WHAT'S YOUR FAVOURITE CAR ?

MARA PAPPA/MUMMY BAHU JADPI /DHIME GAADI
CHALAVE CHHE MY MUM /DAD DRIVES VERY FAST/SLOW

CULTURE TOPIC

Indian snacks and what they are made of

Savoury

Samosa

Samosa is a common snack in India and has been a favourite of Indians for generations, although it is quite carb-heavy.

It is a triangular, deep-fried, golden-brown pastry with the savoury filling of mashed potatoes, green peas, and spices.

There are limitless possibilities when it comes to fillings, like eggs, chicken, fried rice, cheese, chocolate, minced meat, pasta, and much more. They taste super delicious with any filling and when complemented by tamarind and mint sauces. It's usually paired up with a cup of tea for a heavenly experience!

Bhajia/Pakora

There are many takes on bhajia across India.

Essentially, these are spicy fritters made out of potatoes, onions, capsicum, and chilies, dipped in a batter of gram flour and deep fried.

Bombay Mix/Chivda

Otherwise known as mixture, Bombay Mix is a blend of dried ingredients, like chickpeas, lentils, sev, peanuts, and spices that lend it a distinctive taste.

Each region has its own name and version of this snack, and all are equally delicious.

Mithai (sweet treats)

These are an integral part of Indian cuisine.

While they're enjoyed during a meal, sweets and desserts are also central to Indian festivals.

Some of these, like laddu, originated in ancient India, but many of them were introduced to the country by the Mughal rulers who came from Persia.

Here are some of the most delicious Indian desserts

Jalebi

Make these sweet Indian treats by frying batter into crispy swirls, then dipping them in a sugary syrup made with cardamom and saffron

Laddu

Laddu is the most popular festive treat in India.

There are many different versions of this favourite sweet and the most popular is motichoor laddu.

It is believed that the dessert was invented by an ancient Indian physician, Susutra, who used sesame laddus as an antiseptic to treat his surgical patients.

Laddus are also the most common sweet offerings made to God.

Gulab jamun

Gulab jamun came to the country from Persia (Iran) when Muslim rulers started arriving in India and establishing their dynasties here.

These sweets look like brown balls and are made from khoya or milk powder. These are deep-fried and dipped in a sugary syrup, which is usually flavoured with saffron and rose water.

Kaju barfi

Kaju barfi is a cashew-based Indian dessert similar to fudge. It is traditionally shaped like a diamond and is one of the more expensive sweets found in the country.

It is therefore considered a valued gift during festivals and special occasions.

Gajar ka halwa

Gajar ka halwa is a dessert made from grated carrots, which are first simmered in milk and cardamom.

The mixture is then fried in ghee (clarified butter) and sugar. Finally, the dish is garnished with dried fruits. The dessert started becoming popular during the Mughal period and today

It is served during many festivals like Diwali ,Eid and Vaisakhi.