

LISTEN AND FILL IN THE BLANK WITH NO MORE THAN THREE WORDS

Link: [29 Types Of Bread Around The World - YouTube](#)

Though different types of bread require different ingredients and ratios, flour or meal and water are always the main _____. With over 20 types of bread on our list, from flatbread to cornbread, let's take a look at bread from places all around the world.

For those with a gluten intolerance, injera is _____ because, traditionally, it uses teff flour. The _____ flatbread is multipurpose, used as a utensil, a plate, and a nutritious accompaniment to your food. Paired with doro wat, injera is the national dish of Ethiopia.

Though the ingredients for a baguette are _____, what truly makes a baguette special are the hands that prepare it and the time it takes. Once the dough is rolled and scored with _____ or knife, it's baked. The important part of a baguette is the crunchy exterior, but fluffy interior.

Though pan Cubano shares many similarities to French bread or Italian bread, a key difference, and what makes pan Cubano pan Cubano, is lard. Lard gives pan Cubano its _____, taking the Cubano sandwich to the next level.

Each region of Georgia has different shapes of khachapuri and uses different types of _____. The one featured here is called adjaruli khachapuri. It's a boat-shaped bread with melted cheese, traditionally feta, in the center, and topped with _____.

Widely popular in many Middle Eastern countries, lavash is a thin flatbread baked in a _____, or tonir. In 2014, it was added to the UNESCO list of Intangible Cultural Heritage as an expression of Armenian culture.

Cream-cheese-filled garlic bread is a popular _____ in South Korea. Soft buns are cut _____ and filled with cream cheese, then dipped into a _____ butter-garlic mixture that includes basil, parsley, and Parmesan cheese.