NAME:_____ DATE: _____

NEW CREATION FOR LEARN MORE ENGLISH WITH VOCABULARY TO EASY FOR YOU

HELP COMPLETE THE MESSY WORDS ABOUT NICARAGUAN GASTRONOMY: _____ ARAAGUANI culinary art dates back to pre-Columbian times, as attested by the names of some of its best-known dishes such as ( ) NIDOI IEVJO and ( ) NCATAMLA with corn being the fundamental basis of Nicaraguan gastronomy since ___ origins ( ) main basis of the Nicas' diet is white _____RNCO in various presentations: main dishes, drink( )and desserts. Furthermore, this ingredient keep( ) the indigenous trade____ alive in Nicaraguan dishe( ) It is also based on: _____CERI , _____DER AENS

_____VEGBLETTAE ,_____CHIEKN, _____SHFI and _____BFEE

Read and respond to the historical review of Nicaraguan [raspado] Origin of Raspados

Raspados consist of shaved or crushed ice topped with sweet syrups in flavors such as tamarind, raspberry, pineapple, and others. In Nicaragua, it's common to also add condensed milk or pieces of fruit for a special touch Who Invented Nicaraguan Raspados?"Raspados" (also known as "granizados" in other regions) are a traditional treat in many Latin American countries, including Nicaragua. While the invention of raspados cannot be attributed to a specific person, this dessert has an interesting history that reflects the creativity and adaptability of Nicaraguan popular culture.

ANSWER:

How was it invented?

Where does the scraping originate from?

scraping is very well known in Nicaragua?

*AN OPINION ABOUT THIS NICARAGUA DELICATE AND WHAT CAN BE INVENTED IN THE RASPADO

LIVEWORKSHEETS