**WORD BANK**

1. **Beasan (gram flour):** a flour made from ground chickpeas, commonly used in Indian cooking for batters, sweets, and savory dishes.
2. **Ghee:** clarified butter, often used in Indian cooking for its rich, nutty flavor and high smoke point.
3. **Chana dal:** split chickpeas with a mild, nutty taste, commonly used in curries, soups, and snacks.
4. **Curry leaves:** aromatic leaves used in Indian cuisine to enhance flavor, often sautéed in oil at the start of cooking.
5. **Cumin seeds:** small, aromatic seeds with a warm, earthy flavor, used as a spice in many Indian dishes.
6. **Mustard seeds:** tiny seeds that are often tempered in hot oil to release a nutty, spicy flavor.
7. **Hing (asafoetida):** seeds with a slightly bitter flavor, used whole or ground in spice blends and curries.
8. **Methi seeds (fenugreek):** come to an end, run out.
9. **Rava (semolina):** possible, achievable.
10. **Poha (flattened rice):** rice that has been parboiled, flattened, and dried, often used in snacks or breakfast recipes.
11. **Teaspoon:** a spoon used for measuring food.
12. **Tablespoon:** a spoon used for measuring food, bigger than a teaspoon.