Lorath culinary method & ingredients



WIP: This article is a work in progress and is not yet approved for usage in the RP.

The Lorath have a rich culinary history with many nations producing unique fruit, vegetables, meats. Unusual is that the Lorath make wide use of fermentation, pickling and micillium - employing safe bacteria to 'rot' foods in very specific ways, introducing new and very unique flavors.

Base ingredients

- dugcloss ('duhhwosz') a vegetable with a wide variety of uses.
 - Duqla ('duhla') a fermented form of duqcloss, known for its ethanol alcohol and opioid content with a flavor akin to melon and texture akin to tomato.
 - Durry ('duhy') a rich and very spicy sauce
 - L'loss a rich buttery rice-like ingredient known for its saffron like flavor, produced from the ripened interior of a dugcloss. A bulking component in many recipes for its low cost.
 - Duqs (duhs) a boiled down form of the fermented seed of duqcloss. Very high opioid content, usually ground into powder for insuffation. Used in many recipies for its extremely spicy flavor. Also contains a number of different anti-addictives.
 - Nurga pickled ripened husk of duqcloss, usually rolled in sugar and served to children with a sweetly sour flavor, like lemon or lime that is released very slowly over time. Often used to flavor mind-altering gum.
 - Arloss A gellatine substances, used to line the interior of water-pipes or in the production of candles for its alkaline content (which often serves as a stabilizer in many food stuffs) and its opioid content. Very fragrant.
 - Tsuqloss ('suhoss') the pickle-juice left behind from the production or nurga. Describable as 'deceptively sweet and fruity vodka'. Very popular.
 - Tsuboxone an anti-addictive produced from duqs. Sometimes used to 'numb' the tongue slightly, especially in alcoholic beverages.

Styles of preparation

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