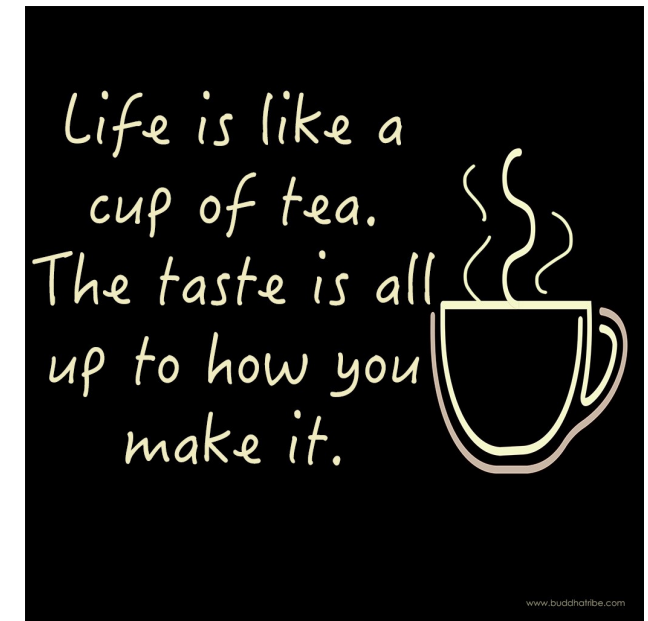


# IMAGENS(IMAGES)



Escola E B 2,3 Marquesa  
Da Alorna



  
<http://foodoncanvas.eu.com>  
[https://en.wikipedia.org/wiki/Nepali\\_tea](https://en.wikipedia.org/wiki/Nepali_tea)

Binayak Acharya 9<sup>a</sup>A ,N<sup>a</sup>1  
Data:-12/04/2016

# História do Chá

Durante os anos 1800 e início dos anos 1900, Nepal estava sob o reinado de uma autocracia altamente centralizado - "Dynasty Rana". A dinastia Rana expressa como monarquia. Sob seu reinado, as políticas foram ratificadas que muitas vezes resultou no isolamento do Nepal do mundo externo. Assim, a indústria do chá Nepali nascente foi o mais afetado, e recebeu um grande revés, ao contrário do "primo" Darjeeling indústria do chá, que prosperou sob o domínio colonial britânico. Acredita-se por historiadores que os primeiros arbustos de chá no Nepal foram cultivadas a partir de sementes que foram dadas como um presente pelo imperador chinês ao então primeiro-ministro do Nepal, Jung Bahadur Rana.

# History of Tea

During the 1800s and the early 1900s, Nepal was under the reign of a highly centralized autocracy - "Rana Dynasty". The Rana Dynasty expressed as monarchy. Under its reign, policies were ratified which often resulted in the isolation of Nepal from the external world. Thus the nascent Nepali tea industry was greatly affected, and received a major setback, contrary to the "cousin" Darjeeling tea industry, which thrived under the British colonial rule. It is believed by historians that the first tea bushes in Nepal were grown from seeds which were given as a gift by the Chinese Emperor to the then Prime Minister of Nepal, Jung Bahadur Rana.

# Canvas

## "STEAMING TEA"

By:- Susan Lyon



**Khapse (or khapsey) is a beloved, deep-fried pastry eaten and offered most commonly at Losar (a Nepalese festival), but also sometimes on other special occasions, like Tibetan weddings.**

### Ingredients

- 4 cups all-purpose flour
- 1/2 cup sunflower oil (or any cooking oil. For softer khapse, use a little more oil.)
- 1/3 cup sugar (more sugar if you like sweeter pastries). You can make sugar-free khapse by leaving the sugar out.)
- 1 cup milk, or "1/2 and 1/2" (Dairy product that is half milk and half cream.)
- 1 quart of sunflower oil for deep frying