

Chirayu Pae Thongkham. (2023, May), Street food from different cultures that are “different” but “same” : Gourmet & Cuisine : 274 : 80-81

It could be a coincidence or a cultural closeness. Makes many street food items in our country Asia are surprisingly similar. And some of them may have a history of the same food as well. So we gathered food that looks like twins on different sides.

**Chow Ping**, a Chinese deep-fried pastry usually stuffed with bean paste, taro paste, or black sesame. Obanyaki, a Japanese confectionery that looks like round lids sandwiched together. Inside, there are various fillings. whether red bean from custard to mixed fruit fillings.

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**Pong Neng**, a fried dough ball skewers stuffed with sausage, reminiscent of childhood in front of school, at a flea market or at a temple fair.

**Corndog**, a skewered sausage dish coated in thick cornmeal flour and deep fried, originated in the United States. But came to be popular when South Korea Let's make it more fancy, such as adding cheese filling or breadcrumbs to look appetizing. Various festivals must be seen.

**Lod Chong Singapore** Even though it's called Lod Chong Singapore But the first one that was invented was a Singaporean shop. The restaurant is located on Charoen Krung Road. Hence the origin of the name itself. This type of lod chong uses tapioca flour instead of rice flour. making it different from normal Lod Chong.

**Lod Chong**, a common cultural dessert of Southeast Asian countries, such as Thailand, Malaysia, Indonesia, Singapore, and Vietnam, is often heard as "Jendol". The main ingredient is rice flour made into green noodles, often eaten with coconut milk. Mix coconut sugar with ice to add freshness.

**Chembei**, Japanese rice crackers that come in a round disc shape. It is made from glutinous rice or rice steamed and low in flour, baked, fried or grilled on a hot stove. until hard and crispy It is a snack that can be used to make a variety of flavors, both savory and sweet. Originally, it was usually covered with soy sauce and mirin.

**Thai version of rice crackers** The original location came from the bottom of the rice pot which was charred. Nowadays, Thai rice crackers come in many forms. Both types that are ancient snacks such as Khao Tang Na Tang and a snack Easy to carry, such as rice crackers with flossy pork, shrimp, and chilli paste.

