

# Emdalian Cuisine

Some of the more upper-crust foods to be had on Emdali.

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# Arsssluuk Salad

Second course, or entrée. A typical salad made of mixed greens, but primarily consisting of something very akin to what humans would call romaine lettuce. It is usually topped with shredded koosheess, or kooss milk cheese, and drizzled with a very basic vinaigrette. It may or may not have sliced roast oog or sshiikun added, to boost the nutrients. Without the protein addition, it can be served as a second course. With the protein, it becomes a light main course.

# Duusst Soufflé

A classic soufflé made by whisking sshiikun egg whites until fluffy, folding in melted koosheess (kooss milk cheese), then seasoning with herbs, which vary depending on season.

It may be served as an early course, or as a side for the main dish.

# Koossheess

Kooss milk cheese. Used as part of a charcuterie board, or as an ingredient in many recipes.

# Koosstik

A kind of flan or crème brûlée made from high-quality, free-range kooss milk. The kooss has fed upon naturally-growing iisstth in the field, which imparts a delicate flavor to the milk. Then the chef adds a small bouquet of ssynkuuss to steep, as the milk is heating. This enhances the iisstth flavor; the bouquet is removed before finishing the custard. The custard is then topped with sugar and the sugar caramelized, then allowed to harden.

# Roast Ooog

This is a roast of the ooog, a kind of Emdalian cattle. Like cows on Earth, there are different cuts, but the best cut for serving roast ooog is either the tenderloin or prime rib. The chef usually marinates it with a wine in which iisstth, arrsst, and ssynkuuss have steeped, then roasts it slowly over coals, to produce the tenderest, most flavorful roast.

# Ssrrg wine

A wine derived from the ssrrg fruit on Emdali, it is similar to an Earth plum, and thus the wine similar to, but distinctly drier, than the Earth Oriental plum wines, with the rich fruitiness and a hint of spice characteristic of a metheglin (spiced mead). The top vintner is Slissher. The best vintages will typically be anywhere from ten to fifteen annums in age.

# Thisssslan Soup

First course. A creamy plant-based soup, most likely consisting of something akin to an Earth artichoke, creamed in kooss milk.

# Sshiikun

Another farm animal on Emdali, This one is used for meat as well as the eggs it lays. It is reptilian, but its scales are hairlike, so it appears fuzzy.