

Tinikenii Cuisine

Some of the odds and ends of food on Tiniken.

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Arng

A common fruit on Tiniken. It is eaten raw and often juiced. Raw slices are common in salads, and the juice is popular as a breakfast drink. The flavor is something like a grapefruit, but sweeter, like a blend of apple juice and grapefruit juice. The fruit itself bears no resemblance to any citrus or apple, however, but more closely resembles an osage orange ("hedge apple") in its appearance and structure. In general, while popular on Tiniken, visiting Earth humans find it unappealing to eat, though they like the flavor of the juice, which is a pale green.

Indi

The dairy and meat cattle of Tiniken. Roast indi, as well as certain cuts of steak, are very popular. The milk, which is very high-fat and makes excellent butter, is also popular, as are certain cheeses made from the milk. Some cheeses are made from part- or completely-skimmed milk, but the majority are full-fat.

Ploom

A fermentable fruit grown on Tiniken. Used to make the local wine and beer varieties.

Ploom Wine

The favored fermented product of the ploom fruit on Tiniken. It is a deep purplish-pink, slightly sweet and very fruity wine.

Qass

A high-gluten grain of Tiniken, probably the staple grain of that world. Used whole as cereal, or ground into flour.

Qassind

A type of pastry, native to Tiniken. It is made of qass flour blended with indi fat or butter, and reasonably closely resembles a French croissant.