

## **TASTE THE WORLD**

Presented by WOMADelaide with the support of Providore Fine Foods and Envestra

### **Tortilla de Papa – Salvador Persico from Blue King Brown (Australia)**

#### **Ingredients:**

For medium pan (10 - 11 inch)  
3 Large Potatoes  
4 Eggs  
Cooking Oil  
Salt  
Pepper

#### **Method:**

Peel potatoes and cut into thin strips.

Heat pan with some oil then add potatoes, cook until they start to go soft.

Meanwhile, in a bowl, crack and beat eggs.

Add salt or pepper.

Once potatoes are ready mix with eggs in bowl, stir and make sure all of potatoes are covered with egg.

Heat pan with oil, add the eggs and potatoes

When bottom half of tortilla is cooked, flip it (carefully), up side down and brown.

### **Empanada de Papa / Tomato y Queso, a La Persico**

Dough ingredients.

3 cups self-raising flour  
1 cups plain flour  
2 table spoons Olive Oil  
Water (roughly 1 cup)  
Salt

#### **Filling 1**

2-3 potatoes  
1 onion  
salt

**March 9-11 Botanic Park ADELAIDE**

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pepper  
Olive Oil.

Filling 2

2-3 Tomatoes  
250grams tasty cheese  
Salt  
Olive Oil.

Preparation of dough

mix flour (bowl or bench)  
Add oil and salt then mix, slowly adding Water til almost smooth.  
Then Knead til smooth.

Preparation of fillings

Roll dough into circles of approximately 8 inches. Spread filling on one half of the circle (as desired) leaving a border around it for closing.

Lightly wet border with water. Close the empanada by folding the unfilled side on top of the filled side and crimping the edges closed with your fingers or a fork.

Place on a lightly greased baking pan.

Grease top with a little oil, pinch with fork and bake at 180 - 200 degrees for 20-30 minutes until brown.

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