

## TASTE THE WORLD

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

### Surrundou - Etran Finatawa (Niger)

#### **Ingredients:**

1 kilo white rice  
2 kilo potatoes  
1 tube of tomato puree and  
1 jar of sieved tomatoes  
2 lbs of diced lamb  
Chilli powder and 2 fresh chillis  
1 kilo white onions  
1 head of garlic  
1 bag of frozen peas or fresh peas if available (tinned peas would be used in the desert).  
A selection of fresh herbs (parsley, coriander, thyme, mint)  
Lamb or vegetable stock cubes  
Salt  
Black pepper  
Vegetable oil

#### **Method:**

Fry onions until soft, add chopped garlic until beginning to brown then add diced lamb and cook for five minutes until browning nicely. Add a teaspoon of salt. Add the rice and fry for a further few minutes. Meanwhile dissolve stock cubes in boiling water and add to the onions, garlic and meat. Chop fresh chilli or dried chilli and add with tomato puree. Place a lid on the pot and simmer for 15 minutes. Peel and dice potatoes and add. Chop a mixture of herbs and add with peas and any remaining ingredients. Leave to cook for a further 20 minutes or until meat is tender, adding more water if necessary.

This dish would provide a substantial meal and would be served with an accompaniment of green tea.

#### Green Tea

Green tea  
Sugar cubes  
A small charcoal stove or camping gas (preferably a charcoal stove)  
Charcoal  
Matches  
Newspaper/ firelighters  
Metal teapot and a dozen small glasses and a tray for serving!

**March 9-11 Botanic Park ADELAIDE**

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