

TASTE THE WORLD

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

Bougna – Celenod (New Caledonia)

The *bougna* is a feast that essentially is meant for times of sharing, such as during tribal festivals, weddings or after Sunday mass. The *bougna* combines all the traditional foods of Melanesia into one meal. It's a combination of delicious chunks of yam, taro, sweet potato (or cassava) and banana, with pieces of chicken, crab, lobster or other meat. All this is mixed in coconut cream, then wrapped in banana leaves, tied tightly with palm fronds and baked or steamed on hot coals, or in an earth oven.

Ingredients:

1 Chicken
1 medium Yam
6 Tomatoes
2 medium Onions
3 cups Coconut Cream
Salt and pepper

Method:

Prepare banana leaves for wrapping food and light oven. Clean and wash chicken. Cut into serving sizes.

Peel, wash and slice yam into serving pieces. Arrange leaves for wrapping. Arrange food in layers of sliced yams, chicken, tomato and onions. Pour over coconut cream and sprinkle salt and pepper to taste. Wrap up bougna and tie securely. Bake in a hot oven for 1 1/2 hours.

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