

TASTE THE WORLD AT WOMADELAIDE 2006

Palumara (Fish Soup) in Bima Tribe Style
Featuring Tommee (Indonesia) from Tommee & the Neighbourhood

2 Snapper fish cutlets
2 lots of fresh tumeric
1 red onion
1 clove of garlic
2 tomatoes
2 big chillies
1 bunch of basil
Sea salt
1 kg bag of long grain jasmine rice

First of all we need to make the soup from the tamarind paste by adding approx 1.5 litres of water and heating slowly.

Then we need to cut all the ingredients and add them all into the soup leaving the fish to last and then bring to the boil.

Add a pinch of salt but remember *No Added Sugar!*

When all is tender, place the soup in a bowl and serve with rice.

With a little bit of love it should turn out to be a very yummy Palumara (Fish Soup).

MARCH 10-12 Botanic Park ADELAIDE

PRODUCED BY WOMADELAIDE FOUNDATION LTD ABN 56 106 684 230 ACN 106 684 230 & MANAGED BY ARTS PROJECTS AUSTRALIA & WOMA LTD
12 King William Road, Unley SA 5061 F + 61 8 2271 1488 F + 61 8 2271 9905 E apadmin@artsprojects.com.au W www.womadelaidem.com.au

