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WOMAdelaide

THE WORLD'S FESTIVAL ♥ 2018



Taste the World

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FLAVOURS OF THE ITALIAN COAST

TRIPLE-FAN FREESTANDING COOKER • 8 COLOURS

TIMETABLE

For over a decade Taste the World has celebrated the delicious food, fascinating cultures and moving stories from our artists hearts and homelands.

If you love music and food, don't miss this year's four-day adventure around the culinary world of WOMAdelaide hosted by local food legend Rosa Matto.

FRIDAY

- 5.30pm** Constantinople
and Ablaye Cissoko
- 7.30pm** Daymé Arocena

SATURDAY

- 11.30am** Eva Quartet
- 1.30pm** Noura Mint Seymali
- 3.30pm** Le Vent du Nord
- 5.30pm** TAO Dance Theater
- 7.15pm** Moussa Diakité
& Wassado

SUNDAY

- 1.00pm** Jojo Abot
- 3.00pm** N'Fa Jones
- 5.00pm** Hypnotic Brass
Ensemble
- 7.15pm** Nano Stern

MONDAY

- 1.00pm** Bashka
- 3.00pm** Blick Bassy
- 5.00pm** Elephant Sessions
- 7.15pm** Mazi Mas

Constantinople and Ablaye Cissko

CANADA/IRAN/SENEGAL

SAFFRON STEAMED PLAIN BASMATI RICE & OKRA KHORESH

Serves 4–6

Ingredients

Saffron steamed plain basmati rice

- 3 cups long-grain basmati rice
- 8 cups water
- 2 tbsp salt
- 2 tbsp plain yoghurt
- 1 tsp ground saffron dissolved in 4 tbsp hot water
- $\frac{3}{4}$ cup butter or olive oil or ghee

Method

Prepare the rice! Basmati rice, like any other old rice, contains many small solid particles. This grit must be removed by picking over the rice carefully by hand. Wash it by placing it in a large container and covering it with lukewarm water. Agitate gently with your hand, then pour off the water. Repeat five times until the rice is completely clean. When washed rice is cooked it gives off a delightful perfume that unwashed rice does not have.

After washing the rice it is desirable, but not essential, to soak it in 8 cups of water with 2 tbsp of salt for 2–24 hours. Soaking and cooking rice in a lot of salt firms it up to support the long cooking time and prevents the rice from breaking up. The result is light and fluffy rice known as the Pearls of Persian Cuisine.

Bring 8 cups of water with 2 tbsp of salt to the boil in a large non-stick pot. Pour the washed and drained rice into the pot. Boil briskly for 6–10 minutes, gently stirring twice with a wooden spoon to loosen any grains that may have stuck to the bottom. Bite a few grains. If the rice feels soft, it is ready. Drain rice in a large, fine-mesh colander and rinse in 2 or 3 cups of lukewarm water.

In a bowl, mix 2 spatulas of rice, 2 tbsp of yogurt, $\frac{1}{2}$ cup of butter or oil and $\frac{1}{2}$ cup of hot water, and a few drops of dissolved saffron water.

In a pot, spread the yogurt-rice mixture over the bottom of the pot. This will help to create a tender golden crust (*tah dig*) when rice is cooked.

Take one spatula full of drained rice at a time and gently place it on top of the yogurt and rice mixture,

gradually shaping the rice into pyramid. This shape leaves room for the rice to expand and enlarge. Poke one or two holes in the rice pyramid with the handle of a wooden spatula.

Ingredients

Okra Khoresh

- 2 medium size onions, peeled and thinly sliced
- 2 cloves garlic, peeled and crushed
- 500 g stewing meat (lamb or beef), cut into cubes, or 1 kg veal shank, or 1 kg chicken legs, cut up
- 3 tbsp oil
- 1 $\frac{1}{4}$ tsp salt
- $\frac{1}{2}$ tsp freshly ground black pepper
- 1 tsp turmeric
- 3 tbsp tomato paste
- 1 tomato, peeled and chopped
- $\frac{1}{2}$ red pepper, chopped (optional)
- Juice of 1 lime
- 500 g fresh or frozen okra

Method

In a non-stick Dutch oven, brown onion, garlic and meat or chicken in 3 tbsp of oil. Sprinkle with salt, pepper and turmeric. Add the tomato paste, fresh tomato and red pepper.

Pour in water – 2 cups for meat and $1\frac{1}{2}$ cups for chicken. Cover and simmer over low heat for 2 hours for meat or $1\frac{1}{2}$ hours for chicken, until the meat is tender, stirring occasionally.

While the meat is cooking, wash the okra. Boil it in salted water for 10 minutes and drain. If using frozen okra, follow the package instructions.

When the meat is tender, add lime juice and okra. Simmer, uncovered, for 5 to 10 minutes over low heat. Check to see if the okra is tender. Taste the stew and adjust the seasoning.

Transfer the stew to a deep casserole. Cover and place in a warm oven until serving time. Serve hot with *chelo* (saffron-steamed rice).

Nush-e Jan (Farsi for 'bon appetit'!)

CIDER: Hills Cloudy Apple Cider

WINE: Yalumba The Signature Cabernet Sauvignon & Shiraz

BEER: Coopers Clear

DESIGN BEGINS WITH THE LINE



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BY



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Daymé Arocena

CUBA

CUBAN FRIED RICE

Serves 6

I love Fried Rice, Cuban-style, especially my grandma's version. I have great memories of it...it was the meal of my Quinceañera (sweet 15th birthday, a strong tradition in Latin American cultures where a girl is acknowledged as being a woman) and my friends still remember it even now!

This dish is so important for me. My grandma made it for all my friends and she had to substitute things that she didn't have that day to cook for all of us. The result of her creation was even better than the original fried rice recipe and now, 10 years later, my school friends still ask me what the secret of that beautiful flavour was...

Ingredients

- ½ cup brown sugar
- 1 cup of tomato sauce
- ¼ cup vinegar
- salt and pepper as needed
- 3 cups of white rice
- 250g skinless, boneless chicken breasts, cut into bite sized chunks

- 250g lean smoked pork, sliced into bite sized chunks
- 2 cups of chopped onions
- ¼ cup of garlic
- ½ cup vegetable oil (corn oil is best)
- 1 cup of chives
- 2 plantains

Method

Put the sugar in a pan until it bubbles. Add 3 cups of water, tomato sauce, vinegar, salt and pepper. Cook the white rice with this sauce in a rice cooker.

In a separate pan cook all the meat in oil with garlic, onions and a bit of salt and pepper if it needs it.

Mix the rice and the meat when both are well cooked. Add the chives for more flavour and colour at the end. (Sometimes, Cuban people substitute the soy sauce for brown sugar.)

We serve with this dish with fried plantain and salad.

CIDER: Hills Apple Cider

WINE: Yalumba Y Series Rose

BEER: Coopers Original Pale Ale

Eva Quartet

BULGARIA

MISH-MASH

Serves 6-8

A meatless dish, suitable for every season.

Ingredients

- Up to 200ml sunflower oil
- 700-800g roasted red capsicums
- 2 yellow onions, chopped
- 3-4 fresh tomatoes, cut into pieces
- 3 cloves of garlic, crushed
- 500g Bulgarian feta cheese
- 6-7 eggs
- Salt
- Pepper
- Parsley

Method

Cut roasted capsicum into small pieces and fry in some of the oil with onion. Add tomatoes and garlic. When the liquid from the tomatoes boils, add cheese. Finally, add the broken eggs. Mix everything together and cook for a few minutes until ready. Season. Sprinkle with parsley and serve.

BANITSA

Serves 6

A dish that is made both on holidays and in everyday life.

Ingredients

- Fillo pastry sheets (thin rectangular sheets made from dough)
- 500g Bulgarian feta cheese
- 150g butter
- 6 eggs
- Natural yogurt (the Bulgarian kind)
- Baking soda

Method

Filling: Make a mixture of yoghurt, eggs, cheese and soda.

Brush each sheet of fillo with butter, sprinkle with stuffing and roll into thin cigars. Put in a oil brushed pan, join each end together to make a concentric ring of pastry. Brush the top with melted butter and bake at 180C for 40 minutes until golden.

CIDER: Hills Cloudy Apple Cider

WINE: Yalumba Y Series Sauvignon Blanc

BEER: Coopers Session Ale

Noura Mint Seymali

MAURITANIA

ZESTY CHICKEN COUSCOUS

Serves 6-8

The best couscous!

Ingredients

- 2 carrots, peeled and thinly sliced
- 2 tbsp extra-virgin olive oil
- 800 g skinless, boneless chicken breasts, cut into 3 cm dice
- Kosher salt and freshly ground pepper
- 1 large onion, chopped
- ½ tsp ground cumin
- ½ tsp ground cinnamon
- 1 cup couscous
- 400 g can no-salt-added chickpeas, drained and rinsed
- ¼ cup chopped dried apricots or prunes
- Grated zest of ½ lemon, plus juice of 1 lemon
- ½ cup chopped fresh coriander

Method

Combine the carrots and 1 cup water in a saucepan over medium-high heat. Cook until crisp-tender, about 7 minutes; cover and set aside.

Meanwhile, heat a large skillet over medium-high heat. Add the olive oil, then add the chicken and season with salt and pepper.

Cook, turning occasionally, until browned and just cooked through, about 4 minutes. Transfer to a plate using a slotted spoon.

Add the onion to the skillet and season with ¼ tsp salt. Cover and cook, stirring occasionally, until lightly browned, about 6 minutes. Stir in the cumin and cinnamon; remove from the heat.

Add the couscous, chickpeas, apricots and lemon zest to the skillet. Add the carrots and the hot cooking water (return to a simmer if the liquid has cooled); stir to combine.

Add the chicken and any collected juices. Cover and let stand until the liquid is absorbed and the couscous is tender, about 5 minutes; fluff with a fork.

Stir in the lemon juice and coriander. Season with salt.

CIDER: Hills Apple Cider

WINE: Yalumba Old Bush Vine Grenache

BEER: Coopers Session Ale

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Le Vent du Nord

CANADA

POUDING-CHÔMEUR (AKA Poor Man's Maple Cake)

Serves 8

Prep time 20mins.

Cooking time 40mins.

Ingredients

- 500 ml pure maple syrup
- 500ml 35% cream
- 375g unbleached all-purpose flour
- 10g baking powder
- ¼ tsp salt
- 125ml unsalted butter, softened
- 250g sugar
- 1 egg
- 180ml milk
- 1 tsp vanilla extract

Method

With the rack in the middle position, preheat the oven to 200 °C (400 °F).

In a saucepan, bring the maple syrup and cream to a boil. Pour into a of 2.5-litres (10-cups) soufflé dish. Set aside.

In a bowl, combine the flour, baking powder, and salt. Set aside.

In another bowl, cream the butter and sugar with an electric mixer. Add the eggs, one at a time, and beat until smooth. At low speed, add the dry ingredients alternately with the milk and vanilla. With an ice cream scoop or large spoon, spread the dough on the hot syrup.

Place the dish on a baking sheet (to collect any syrup that could overflow from the pudding cake). Bake for about 40 minutes or until a toothpick inserted in the centre of the cake comes out clean.

Serve warm or cold.

CIDER: Hills Pear Cider

WINE: Yalumba Organic Pinot Grigio

BEER: Coopers Premium Light

TAO Dance Theater

CHINA

BRAISED SPARERIBS IN BROWN SAUCE

Serves 4-5

Total Time: 30 minutes

Ingredients

- 300g pork spare ribs, cut into small pieces (4 cm long)
- ½ cup (about 8) small baby carrots
- ¾ cup yellow onions, shredded
- ½ cup yellow or green peppers, cut into strips

Seasonings & Sauces

- (1) • 2 tbsp Chinese cooking wine
 - 2 tsp Chinese vinegar
 - 1 piece ginger
 - 1 clove garlic, crushed
 - 3-4 pieces dry orange peel
 - 6-8 pieces Szechuan peppercorn
 - 2 pieces anise
 - 2 tbsp water
 - 3 tbsp light soy sauce
- (2) • 1 tbsp starch
- (3) • 2 tbsp vegetable oil
- (4) • 1 tsp dark soy sauce
 - 2 tbsp crystal rock candy (also known as rock sugar; chunky yellow sugar crystals)
 - ¾ cup water

Method

Combine the pork ribs with the marinade sauce (1), set aside for about 10 minutes.

Mix the pork ribs with the starch (2), set aside for about 1 minute.

Heat 2 tablespoons oil in the pan at medium-high heat. Add the ginger first then stir in onion, stir together for 30 seconds or until onion is translucent.

Add the pork ribs and continue stirring for about 2 minutes until the pork ribs turn lightly brown on both sides.

Add the rest of remained marinade sauce (1), and sauce (4), stir a few times then cook at medium heat with cover until one third of the sauce is left.

Add the carrots and peppers, stir a few times, then cover then cook until the meat is tender and the sauce starts to thicken slightly. Add 1 tsp Chinese aromatic vinegar for an even better smell and taste.

Now it is ready to serve. Enjoy!

CIDER: Hills Apple Ginger Cider

WINE: Yalumba Patchwork Shiraz

BEER: Sapporo

Moussa Diakité & Wassado

MALI/AUSTRALIA

KEDJENOU (Chicken and onions)

Serves 6

Ingredients

- 6 large brown onions
- 6 garlic cloves
- 4 carrots
- 1 whole chicken
- 1 tbsp of black peppercorns
- 1 large stock cube
- ½ cup of peanut oil
- 2 tbsp of tomato paste
- 2 tbsp of fish sauce
- 2 cups of rice

Method

Peel onions and garlic and cut in to small pieces.

Wash and peel carrots and cut into cubes.

Cut chicken into pieces.

Pound black pepper and stock cube in mortar and pestle.

Heat frying pan and add oil.

When oil is hot, add sliced garlic and stir regularly.

Add chicken (skin down) to brown and then turn over. Cook other side for 3 minutes so that the garlic infuses the chicken.

Add onion and carrots with stock cube and pepper and stir.

Put lid on and cook until onions until are soft.

Add tomato paste and stir, leave for 2 minute then add fish sauce.

Check for salt and add if needed.

Cook for 30 minute and serve with rice.

CIDER: Hills Cloudy Apple Cider

WINE: Yalumba Patchwork Shiraz

BEER: Coopers Premium Lager

Jojo Abot

GHANA

RED RED (Stewed Beans & Fried Ripe Plantains)

Serves 6–8

Ingredients

- 8 ripened plantains
- 5 fresh tomatoes
- 2 onions
- 1 clove of garlic
- Fresh root ginger
- A bunch of fresh basil
- 3–4 x red chillies (hot)
- 50g butter
- 1 tsp of paprika
- 50ml olive oil
- Salt
- Black pepper
- 2 cans of chopped tomatoes
- 2 Maggi cubes
- 1 tsp of turmeric
- 1 can of coconut milk
- 2 cans of black eyed beans
ie 800 grams or dried beans
- 100g of bacon
- 1 jar of crunchy peanut butter

Method

Slice the plantain. Chop the fresh tomatoes into cubes. Chop the onion into cubes.

Crush the garlic and ginger. Chop the basil finely and chop the chillies.

Plantains – fry the plantains in butter for 5 minutes on each or until they turn lightly brown. Lightly season with paprika, salt and pepper.

Stewed Beans – if using dried beans, soak in water for 24 hours in advance and boil for 60mins. Or use canned beans.

In a separate pot, cook – Blend 1 x chopped onion, half a clove of garlic and ginger. Lightly fry the remaining 1 x onion in olive oil.

Add the canned tomatoes and simmer for 5 minutes.

Add the blended onion, garlic and ginger – simmer for 5 minutes.

Add the Maggi cubes, turmeric, chillies, basil, salt and pepper – simmer for 10 minutes.

Add the coconut milk and simmer for 10 minutes.

Add the cooked beans to the stew for 20 minutes.

Chilli sauce – fry the blended chillies, garlic and ginger with 100g of bacon for 10 minutes.

Serve the plantain and beans, with the chilli sauce on the side.

CIDER: Hills Apple Cider

WINE: Yalumba Organic Pinot Grigio

BEER: Coopers Original Pale Ale

N'Fa Jones

AUSTRALIA/SIERRA LEONE

PAPA'S POULET MAFFÉ (oven baked method)

Serves 4 people with good appetites.

This is an approximate recipe depending on how sweet or spicy you want it to be; the flavour is a personal choice.

Ingredients

- 8 chicken thigh chops (preferably with bone)
- Handful of chopped raw cashews
- Handful of chopped fresh coriander
- 250g honey
- 175g peanut butter
- 100g tomato paste
- 1 tbsp garlic paste
- 1 tbsp dry mixed herbs
- 1 tsp white pepper
- 1 tsp sweet paprika
- ½ tsp cayenne pepper
- 2 tbsp sustainably sourced palm oil, or olive oil is fine
- Handful of fine chopped spring onion

For the rice and vegetables

- 2 cups rice
- 1 can coconut milk
- salt
- 1 can organic black beans (optional)
- 1 head garlic, separated into cloves
- purple skinned sweet potato, peeled and cut into chunks
- leeks, cut into chunks
- chunks of pumpkin
- carrots
- habanero pepper

Method

Set aside the chicken, fresh coriander, cashews.

Mix all remaining ingredients in a bowl to form a paste. Taste and add more honey, peanut butter or cayenne to suit you.

Prepare the baking trays with palm or olive oil and ½ cup of water to prevent burning. If the tray isn't non stick or ceramic, you may also need to line the baking tray with tin foil. Any excess sauce should be added to the tray as it's delicious on rice.

Add chicken and coat well with the paste. Place coated chicken in a baking tray.

Put the chicken into a preheated oven at 180°C and cook for about 1hr but check it after 45mins as many ovens vary in cooking speed and you don't want it to burn. The peanut sauce should end up as a sticky caramelised coating over the nicely baked chicken chops.

When serving on a plate, sprinkle with the chopped cashews and fresh coriander.

Any excess sauce can be spooned onto the rice and vegetables, or saved and used on another little meal the next day.

Serve with coconut rice.

To make the coconut rice, steam 2 cups rice with 2.5 cups water, can of coconut milk and 1 tsp of good salt together as you would normally steam rice. You can throw a tin of cooked organic black beans in there too if you really want a vibe.

Also serve with medium chopped roasted veggies which can cook with the chicken in the same tray, or separately at the same time. I quite like garlic cloves, purple skinned sweet potato, leek, pumpkin, carrots and a habanero pepper.

CIDER: Hills Hop Edition Cider

WINE: Yalumba Organic Chardonnay

BEER: Sapporo

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Hypnotic Brass Ensemble

USA

BLACK BEANS & RICE

Serves 4

Ingredients

- Olive oil
- 1 onion, chopped
- 1 each green, yellow and orange peppers, diced
- 2–3 cloves fresh garlic, chopped
- ½ cup olives, pitted
- 1 cup tomato, diced
- 3.5 cups canned black beans
- Lemon juice
- Soy sauce
- Sage
- Turmeric
- Paprika
- Chilli powder
- ¾ cup brown/white rice already cooked, kept warm

Method

In a stock pot, warm the oil, cook the onion, garlic, green pepper until soft and tender. Stir in the olives, and tomato. Cook briefly. Add drained beans.

Make a dressing to your taste with the lemon juice, soy, sage, turmeric, paprika, chilli powder. Mix into the beans.

Pour over the warm rice, but mix the rice and beans together before you eat.

I like mine WELL SEASONED. I don't measure when seasoning my food. I move off a vibe of what I want the food to taste like as I eat. So knowing what seasoning gives you ecstasy when eating is what you're searching for each time you cook.

CIDER: Hills Hop Edition Cider

WINE: Yalumba Y Series Rosé

BEER: Coopers Session Ale

Nano Stern

CHILE

CEVICHE

Serves 4 for dinner,
10 as an appetizer

Total Time: 15 minutes

Ingredients

- 500 g very fresh white fish
- Juice from 1 large lemon
- 1 clove garlic, minced
- ¼ cup red onion, minced
- 2 capsicums, finely diced
- ¼ cup coriander, very finely chopped
- Salt
- Pepper
- Dash of cayenne pepper

Method

Dice the fish into 1 cm cubes. Place in serving bowl, and drizzle with lemon juice. Cover with plastic wrap and place in fridge. Allow to sit for 1 hour.

Add the garlic, onion, capsicums and coriander. Toss until incorporated.

Season with salt and pepper and add a dash of cayenne. Toss to distribute. Allow the fish to marinate for 30 more minutes.

The fish should be turning opaque and white (it may not be completely opaque). Serve immediately.

Serving tip: ceviche can be served with small pieces of toast, crackers, chips or toasties, but I often serve it on a piece of lettuce, like a lettuce wrap.

SOPAIPILLAS

12 serves

Ingredients

- 250 g zapallo (butternut pumpkin) squash
- 4 ¼ cups all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 10 tbsp butter, melted
- 2 cups vegetable oil for pan-frying

Method

Peel, seed and cut the zapallo into chunks. Place in a saucepan, cover with water, and bring to a boil over medium-high heat. Cook until zapallo is soft and easily pierced with a fork, 15 to 20 minutes. Drain and allow to cool slightly.

Mix the flour, baking soda, and salt together in a mixing bowl, and set aside. Stir together the squash and melted butter. Stir the flour mixture into the butter mixture until blended. Turn the dough out onto a lightly floured surface and knead until soft and satiny, adding a little more flour if necessary. Cover dough with a towel and allow to rest 15 minutes.

Roll out the dough to 1–1.5 cm thick and 10–15 cm diameter. Poke each circle a few times with a fork to make holes and prevent rising.

Pour vegetable oil into a large, deep skillet and heat over medium-high heat until hot. Place several of the dough circles into hot oil; cook until lightly browned, 3 to 4 minutes. Drain on paper towels. Cook remainder of dough circles in batches.

CIDER: Hills Apple Cider

WINE: Yalumba Organic Chardonnay

BEER: Coopers Premium Lager

Bashka

TURKEY/AUSTRALIA

KISIR (Turkish Village Style Tabuli) PATLICAN SALATA (Smoked Eggplant Salad) YOĞURTLU ISPANAK (Spinach Dip)

Serves 15–20

Ingredients

- 1 kg fine cracked bulgur for kisir (kısırlık bulgur)
- 2 bunches of spring onion
- 4 bunches of flat leaved parsley
- 3 bunches of spinach
- 1 head of garlic (fine chopped or crushed)
- 6 red capsicums
- 8 round eggplants
- 2 bunches of fresh dill
- 2 kgs of ripe sweet tomatoes
- 3 pieces of lebanese lettuce (cos)
- 2 kgs of greek natural yoghurt
- 500ml extra virgin olive oil
- 4 cucumbers
- 4 yellow peppers
- 100 g pepper paste

Method

Kisir

Steam the bulgur in a bowl with a lid over 1 litre boiling water. While

bulgur is steaming, wash and dice all the cucumbers, 4 yellow peppers, 1.5 bunches of spring onion, tomatoes, Lebanese lettuce and parsley. Once the bulgur is ready, mix in all diced ingredients. Add olive oil and salt and ready to serve.

Patlican wSalata

Smoke all eggplants and red peppers on a gas cooker (ideally on charcoal) and leave them to cool down. Once cooled, peel and squeeze out the juice from the eggplant. Chop them and mix together. Add ½ bunch of chopped spring onions and add the picked fresh dill and olive oil and salt as desired. Mix all and ready to serve.

Yoğurtlu Ispanak

Wash the spinach and cut off the stems and boil for 3–5 minutes. Drain and allow to cool. Mix the chopped garlic with yoghurt. Once the spinach is cooled, chop and put into a bowl and add garlic yoghurt to desired texture. Put it on a shallow platter. Dress it with hot paprika oil to serve.

CIDER: Hills Apple Cider

WINE: Yalumba The Signature Cabernet Sauvignon & Shiraz

BEER: Coopers Clear

Blick Bassy

CAMEROON

JAZZ & ALLOCO

Serves 6–8

In Cameroon, we eat jazz (beans) with alloco (fried plantain).

Ingredients

- 1 kg black eyed or red kidney beans, cooked earlier
- 1 lt vegetable oil
- 10 onions, sliced
- Garlic, mashed
- Carrots, cut into small chunks
- Celery, cut into small chunks
- Salt
- Parsley, chopped
- 4 plantain
- 500 g shrimp

Method

Boil the beans beforehand, until they are soft.

Fry the onions and then add the garlic and cook together. Add some carrots and mix with the celery. Cook until tender. Add salt to taste. Add the beans and stir together. Add the chopped parsley.

Slice the plantains and fry them.

Cook the shrimp and add to the pot.

CIDER: Hills Hop Edition Cider

WINE: Yalumba Organic Pinot Grigio

BEER: Sapporo

S M E G



YESTODAY

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Elephant Sessions

SCOTLAND

HAGGIS PAKORA WITH A CHIVAS WHISKY SAUCE

Serves 4-5

Cook 1 x haggis as normal.

Ingredients

Batter

- 150g chickpea flour
- 1 tsp chilli powder
- 1 tbsp cumin
- 2 tsp paprika
- Pinch of salt
- Pinch of pepper
- A wee spoonful of onion powder
- A wee spoonful of garlic powder
- Water

Method

Chuck all of the above into a bowl and mix together.

Haggis is then placed in a bowl and broken up, rolled into balls and then dipped in the batter. The balls are then deep fried for 3-4 minutes.

Ingredients

Dipping sauce

- 1 onion, diced
- Whisky
- 1 beef stock cube
- 300 ml double cream
- Water

Method

Put diced onion into a hot pan. Throw in some whisky and we have some flames!

Dissolve the stock cube in boiling water and chuck into the pan. Add the double cream.

CIDER: Hills Apple Ginger Cider

WINE: Yalumba Y Series Cabernet Sauvignon

BEER: Coopers Session Ale

Mazi Mas

SYRIA/AUSTRALIA

FATTEH CHICKEN

Serves 4–6

Ingredients

- 2.5 cups Basmati rice
- 1 lt vegetable oil
- 800 g chicken breast
- 3 tbsp salt
- 2 tbsp ground black pepper
- 2 tbsp ground curry
- 2 tbsp ground ginger
- 2 tbsp ground cardamom
- 2 tbsp cumin powder
- 4 tbsp Vegeta chicken stock powder
- 6 slices Lebanese bread, (pitta) fried until golden
- 3 cups yogurt
- 1 cup lemon juice
- 5 garlic cloves
- 1 cup tahini
- 200 g roasted almonds

Method

Rice

Rinse the rice with water 3 or 4 times until the water runs clear. Drain.

Soak the rice in warm water for half an hour.

After half an hour, strain the water from the rice.

In a heavy bottomed saucepan, pour in 3 tbsp vegetable oil, add the rice and stir for five minutes or until the rice is toasted. Then add 2.5 cups warm water, a tablespoon of salt, a large spoon Vegeta chicken stock powder, and when the water starts to boil, cover with a lid and simmer. Check the water from time to time, you may need to add a quarter cup of warm water so the rice does not dry out before it is cooked).

Method

Chicken

Put the chicken in a medium sized saucepan, add the hot water to the chicken and put it on the stove until it boils.

When the water boils and a foam appear, remove the chicken from the water and get rid of the water. Then add clean water to cover the chicken and put 2 tbsp salt, and 1 tbsp ground black pepper. When the water is boiling put the lid on the pot and simmer, until the chicken is cooked.

Shred the chicken with hands or cut into small pieces.

Add to the shredded chicken: curry, ginger, cardamom, cumin, 1 tbsp of salt, 1 tbsp of Vegeta chicken stock powder and half a tbsp of ground black pepper.

In the meantime, fry strips of Lebanese bread.

Method

Sauce

Combine 3 cups yoghurt, lemon juice, crushed garlic, tahini. Taste for salt.

To serve place rice, then fried bread, then sauce, chicken, finally the roasted almonds.

CIDER: Hills Apple Cider

WINE: Yalumba Old Bush Vine Grenache

BEER: Coopers Original Pale Ale

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Thanks to the generous support of Southern Cross Care, our shaded and elevated seating banks are available for anyone requiring an extra level of care and comfort to take in all the wonderful performances on the Foundation Stage and Stage 2.



COOPERS BEER GARDEN SUN HAT GIVEAWAY

Thanks to Coopers, when you buy two of their fine New Session Ale from the Coopers Beer Garden and Bar at WOMAdelaide, you'll receive a free sun hat! This promotion is available on Saturday, Sunday or Monday and is limited to one hat per transaction, and to people aged over 18.



Coopers

YALUMBA WINE COOLERS

Let the Yalumba Wine Club take you on a journey of wine discovery with exclusive offers designed to inspire your curiosity. Simply sign-up to the complimentary 'Insider' membership to receive a washable, insulated paper wine cooler to keep those refreshing whites crisp and cool. Find one of the Yalumba volunteers either at the Vine Room or walking with the Buggy Bar between 6-8pm Friday, and 2-6pm Saturday to Monday.



YALUMBA
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