

WHAT'S FOR DIN?

Tonight we're finally serving Ethiopian, These are some traditional dishes with lots of funky fresh twists.

THE "EAT YOUR PLATE" FEAST

STARTERS These starters should be put on sharing plates to dip in and out of at the start of the meal. There are less Ethiopian flavours here, drawing from more parts of the world.

(1) CANTALOUPE AND TOMATILLO SALSA

A refreshing salsa made out of a tangy sauce of cooked tomatillo and fresh chopped cantaloupe mixed in afterwards. Finished with lime and angostura bitters.

(2) AWAZE CHICKEN WITH "CRACK"

Heat up these chicken thighs that have been marinated in a fermented Ethiopian chili paste called awaze ("a-wah-zee"). It is also mixed with cocoa powder, honey and Shepherd's Way blue cheese. It is then smoked and slow cooked for 5 hours. **Hey veggos**, you have smoked eggs with spicy awaze, soy, and honey glaze instead of chicken.

The CRACK part is made of chicken scraps. I bought 60 lbs of chicken thighs with skin on, but didn't need the skin. SO, I rendered the chicken skins until crispy (the fat is used to roast the potatoes) and then mixed it with herbs and spices, and crushed it into a paste. It is then mixed with "kolo," an Ethiopian snack made of roasted barley, peanuts, and other grains. This is the CRACK. Put it on top of your chicken!

(3) AYIB ("EYE-IB"), ETHIOPIAN CHEESE

This kind of cheese is indigenous to Ethiopia. First you make a yoghurt, and then you heat it to make a ricotta-like curd. Flavored with smoked garlic. Great with the chicken.

(4) BISARA SOUP

Heat up this thicccc fava bean and cumin soup, drizzled with an olive oil, lime and cilantro sauce. Best enjoyed for breakfast in Moroccan cities, shoved between strangers on rickety wooden benches, but this will have to do.

(5) CHAPATI BALLS

This is a very simple Indian flatbread that you can eat with all the starters to mop up the sauces. I have packaged balls of dough so you can cook it fresh. It is very simple to make. Simply roll out the dough on a lightly floured surface until it is 4 inches wide, then cook for approximately 40 seconds on each side on a medium heat pan, or until the bread is lightly browned on each side.

THE MAIN COURSE:

Injera with veggies. Here's where your meal becomes interactive ART. We recommend you eat with your hands and eat ! that ! plate !

(1) INJERA: ETHIOPIAN SOURDOUGH PANCAKES

This is THE Ethiopian food. The food that comes with every meal. The food you cannot do without. It's like a plate that you can eat. It is made from a grain called teff, and the batter is fermented for a couple of days until it is nice and bubbly. It is then cooked on one side so it is smooth and even a little crispy on the bottom, and spongy on top. Warm it up and lay it on your plate so it takes up the entire surface, spongy side up. It is now ready for all the other toppings.

(2) ALMOND SHIRO: SPICY CHICKPEA SAUCE

Please heat this one up. It's a classic sauce made out of chickpea flour and spices that is commonly served on injera. I have made a modification on the classic by adding in roasted almond pieces. Spoon the shiro into the middle of the injera.

(3) LIL' SIDES TO ARRANGE AROUND YOUR SHIRO SAUCE:

TO BE HEATED UP:

- Beetroot and carrots in rhubarb sauce
- Collard greens with spring onion and smoked garlic
- Potatoes roasted in chicken fat, shiro powder, and Shepherd's Way "Friesago" cheese

TO BE SERVED AT ROOM TEMP:

- Pickled celery with Thai basil and kalonji seeds.
- Roasted onion awaze (chili paste)

D-SERT.

(1) YOGURT MADE WITH L O V E

Thicc homemade yoghurt with Lisa's honey and roasted hazelnut. The bold beekeeper Lisa Luetmer gave us 3 quarts of her own honey when we dropped off the last dinner. We wanted to share it with you too, drizzled on top of our own yoghurt!

(2) DAHDAH

An iconic Palestinian sweet. It is a semolina cake with dates, walnuts and cinnamon in the middle. It is then finished with a spiced syrup. Please serve warm. One of the reasons I fell in love with the Middle East was the sweets. Walk along the bazaar and you will be instantly drawn to the steaming hot trays of sweets filled with spices, nuts and cheese. Hand over a few coins and they'll cut some off the tray for you. It is truly a beautiful experience, and Dahdah is one of my favorites. (The queen of Palestinian sweets, however, is saved for our Middle Eastern meal in August!)

(3) CANDIED COFFEE BEANS

Coffee beans straight outta Ethiopia (I picked them up last month!), roasted on the stove, and candied in sugar. Dusted with a little cocoa, it is a cheeky lil coffee snack to contrast the sweet dah dah.