



FUN FUN'S TARO CAKE

WUTAOGO

CHINA

FUN FUN'S TARO CAKE / WU TAO GO

INGREDIENTS / SERVES 12

- 4 tsp oil
- 1/3 cup scallions, chopped
- 1/3 cup cilantro, chopped
- 1/2 cup pork butt, finely minced
- 1/3 cup Chinese sausage
- 1/4 cup dried shrimp, soaked for 30 minutes and minced
- 2 Tbs salted turnips, minced
- 1/2 tsp five-spice powder
- 1/4 tsp white pepper
- 1 tsp salt
- 2 cups / 1.75 lbs. taro, cut into 1/4 inch cubes
- 1 3/4 cup chicken broth
- 1 cup Swansdown cake flour

DIRECTIONS

Heat half the oil in a wok over high heat. Save some of the green onions and cilantro for garnish. Sauté the pork, Chinese sausage, shrimp, and turnips with the rest of the scallions and parsley. Add spices and 1/2 tsp salt. Set aside.

Stir fry taro cubes in remaining oil. Add 1/2 tsp salt and 1/2 cup broth. Cover and simmer for 10-15 minutes or until taro is soft.

Mix cake flour with remaining broth. When taro is done, add to batter, including the liquid left in the taro. Add the meat mixture and stir well.

Pour batter into a 9-inch cake pan. Set in steamer and bring water to a boil. Cover. Turn heat down to simmer and steam for 1/2 hour. Insert toothpick in center. If it comes out clean, it is done. Garnish with reserved onions and parsley. Cool to lukewarm or room temperature before serving.

This can be cooked ahead and refrigerated for several days or frozen.

ARTWORK BY TAYLOR BALDRY @MRTAYLORBALDRY





**FUN FUN'S GREENS
WITH OYSTER SAUCE**

CHINA

FUN FUN'S GREENS WITH OYSTER SAUCE

INGREDIENTS / SERVES 4 - 6

- 1 lb. greens, such as gai lan [Chinese broccoli], choy sum, baby bok choy
- 1 tsp salt
- 1 tsp soy sauce
- 1 Tbs oyster sauce
- 1 tsp peanut oil or vegetable oil
- 2 tsp toasted sesame oil
- 1 tsp cornstarch, dissolved into 2 Tbs water

DIRECTIONS

Trim the tough ends off the greens. Leave baby bok choy intact. Separate larger leaves.

In a large saucepan, bring 6 cups water and salt to a boil. Add the greens and blanch them for 2 - 5 minutes or until they are crisp tender. Drain in a colander and rinse gently under cold water to stop the cooking. Shake off the water or pat the greens dry. Cut long pieces to about 3 inches. The greens may be made early up to this point, covered, and refrigerated.

In a saucepan, mix the soy sauce, oyster sauce, peanut oil, and sesame oil until well blended. Heat the mixture over medium heat for about 1 minute, until bubbly, and then stir in the cornstarch mixture and cook for about 30 seconds longer, or until the sauce has thickened. Let the sauce cool.

Toss the greens with the sauce, then arrange them on a serving plate. Serve at room temperature or cold.

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GARUBANDAS' ROLEX

UGANDA

GARUBANDAS' ROLEX

INGREDIENTS / SERVES 8

CHAPATI

- 4 cups all-purpose flour
- 1 1/3 cup water, as needed
- 1/2 cup sunflower oil, or ghee
- 1/4 cup sugar
- 1/2 tsp salt

DIRECTIONS

For chapati, mix together the flours and water until the dough is elastic but not sticky. Knead the dough for 5-10 minutes until smooth. Let rest for 20 minutes, covered. Divide the dough into orange size pieces, add flour to the rolling surface to prevent sticking then use a rolling pin to roll each into a thin circle. Brush with oil. Roll up the dough circle like a burrito, and then form into a spiral. Let rest, and repeat with the other pieces. Roll each piece out again into a thin circle with a 1/4" thickness.

Heat a skillet on medium heat and grease lightly. Cook chapati until brown, about 30 seconds to 1 minute. Then flip and cook on the other side.

For the filling, whisk eggs and mix in green cabbage, green peppers, tomatoes and pre-sautéed onions. Cook over medium heat until eggs are just cooked. Add salt to taste.

Fill each chapati with about 1/3 cup of the filling, and a sprinkling of spinach and carrots. Using parchment or newspaper, wrap into a tight roll. Serve!

FILLING

- 1 tsp sunflower oil
- 1/4 cup onions, chopped and sautéed
- 1/4 cup tomatoes, chopped
- 1/4 cup green peppers, chopped
- 1/2 cup green cabbage, shredded
- 1/2 tsp salt to taste
- 6 eggs
- 1 cup baby spinach
- 1 carrot carrots, shredded

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MÓNICA'S FLAN DE QUESO

PUERTO RICO

MÓNICA'S FLAN DE QUESO

INGREDIENTS / SERVES 12

- 1 cup sugar
- 1 - 14 oz. can evaporated milk
- 1 - 12 oz. can sweetened condensed milk
- 1 - 8 oz. package cream cheese
- 6 eggs
- 1 tsp. vanilla extract
- opt. strawberries or other fruit for garnish

DIRECTIONS

Bring all ingredients to room temperature. Preheat oven to 350 degrees.

Heat sugar in a small saucepan over medium heat until sugar begins to melt. Then, begin to stir until sugar melts smoothly, being careful not to over brown the sugar. Immediately pour caramel into a 9" round cake or pie pan, evenly coating the bottom of the pan. Set pan aside.

Add cream cheese and 2 tablespoons of evaporated milk to the bowl of a stand mixer, whisking until smooth.

Using a paddle attachment, beat in eggs one at a time. You want to make sure not to incorporate too much air into the batter. Mix in evaporated milk, sweetened condensed milk and vanilla. Strain flan batter into another bowl to strain out any leftover cheese lumps.

Pour batter into prepared pan, and then into a large roasting pan. Pour water into the roasting pan outside of the cake pan until the water covers the flan half way. Bake for 1 hour or until set.

Cool flan in pan for 5 minutes. Run a knife along the edge and gently invert onto a rimmed plate. Refrigerate and cool completely. ¡Buen provecho!

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**IGLIKA'S POTATO,
MUSHROOM, AND LEEK TART**

BULGARIA

IGLIKA'S POTATO, MUSHROOM, AND LEEK TART

INGREDIENTS / SERVES 6-8

CRUST

- 4 oz. cream cheese, cut into bits
- 3 oz. [6 Tbs] cold unsalted butter, cut into bits
- 1 Tbs fresh rosemary, minced
- 1 cup all-purpose flour
- 1/2 tsp salt

FILLING

- 2 medium size Yukon Gold potatoes, parboiled in salty water and sliced into 1/4" circles
- 2 Tbs butter
- 1 Tbsp olive oil
- 8 oz. mushrooms [crimini, shiitake], cleaned and thinly sliced
- 1 leek, cleaned well, trimmed, sliced thinly and sautéed
- 1/4 tsp salt
- 1 cup gruyere cheese, shredded
- 1 tsp fresh rosemary, minced

DIRECTIONS

For the crust, blend all ingredients in a food processor, pulsing until the dough just begins to form a ball. Gather into a ball, and flatten. Chill, wrapped in plastic wrap, for 1 hour. The dough may be made in advance.

For the filling, preheat oven to 375F. Heat a pan on a medium heat, add half of the butter and olive oil, then cook the mushrooms with salt until lightly golden. Set aside. Clean leeks very well, slice finely and sauté with the remaining oil over medium heat. When leeks soften and become slightly translucent, set aside.

To assemble the tart. Roll out the dough on a lightly floured surface to an 11" round. Transfer to a parchment-lined baking sheet. spread the leeks and the mushrooms over dough, leaving a 1" border. Sprinkle half of the cheese and top with the potato slices. Add a few pinches of salt and pepper over the potatoes and sprinkle the remaining cheese and the rosemary. Bake tarts until crusts are golden brown, about 30-40 minutes.

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