



My Plate Your Plate

My Plate, Your Plate is a storytelling and community arts cooking project where participants share recipes and stories through a cart built by social designer Tasman Munro in collaboration with the group.

The project aims to build relationships between local residents and people from refugee and asylum seeker backgrounds, breaking down social isolation, building cultural awareness and solidarity.

Stories were collected and edited by audio engineer Caitlin Gibson. Over the duration of the project (2019-2021) 30+ people have contributed both in person and virtually through our What's App chat. Here are some of our group's contributions!

Use the QR code to be taken to the My Plate, Your Plate webpage: project info, stories, recipes and more



Supported by



RECIPE

Layali Lubnan (Lebanese Nights)



Cuisine: Lebanese / Syrian

Contributor: Amal

turn over for full recipe details



We acknowledge and pay our respects to our Elders past, present and emerging. This project took place on Gadigal-Wangal lands at the Community and Refugee Welcome Centre. It is a collaboration of Inner West Council, local artists and SSI.



LAYALI LUBNAN (LEBANESE NIGHTS)

Ingredients

5 cups milk
1 cup semolina
½ cup sugar
2 tablespoons rosewater
300ml thickened cream

Pistachios and rose petals for decorating

Method

Step 1

Preheat oven to 180 °C.
Get a large to medium sized glass or enamel baking dish.

Step 2

In a saucepan over moderate heat add milk and slowly whisk in the semolina and sugar. Bring to a gentle boil stirring constantly. Once the mixture has thickened take off the heat and pour into the baking dish. Once the mixture has cooled to touch refrigerate until firm and cool.

Step 3

Whip the cream until stiff and layer across the top of your mixture in the baking dish.

Step 4

Decorate your dish by sprinkling pistachios and rose petals over the whipped

cream. Cut square slices of the dessert and serve on small plates.

Allergy warning

Contains dairy
Contains nuts