



Whose flag is this?



ALTHOUGH each country around the world wants their flag to stand out as a symbol representing their nation, you would be forgiven in thinking that flag designers are perhaps not

particularly inventive.

Today's flag maybe doesn't belong to the country that you first might think of when you glance at it.

Check tomorrow for the answer.

Pub quiz

1. What London traffic circle was known as the Hub of the British Empire?
2. Which cruise line has used the slogan, "Getting there is half the fun"?
3. Which airline has designer Julien MacDonald created the crew uniforms for?
4. Which famous travel entrepreneur is often referred to as "The Human Headline" by *Travel Daily*?
5. Which Latvian city was dubbed the Paris of the Baltic?
6. What river separates Buda from Pest?
7. What city are you travelling in if you visit the tourist attractions of Parque Bicentenario, Sky Costanera and Cerro San Cristobal?
8. What Asian capital city has the lowest elevation of all capitals?
9. What is the traditional colour of a Venetian gondola?
10. Which iconic resort property located on Kangaroo Island was badly damaged by bushfires last summer?

ANSWERS 09 APR

Pub quiz: 1 Amsterdam, 2 Nippon, 3 Egypt, 4 Shanghai, 5 Paul Hogan, 6 Normandy, 7 Chicago, 8 Buddhism, 9 The Big Apple, 10 Bermuda

Where in the world: Hong Kong

9	3	5	2	6	1	4	8	7
1	4	2	5	7	8	9	3	6
8	7	6	9	4	3	2	1	5
5	1	4	6	3	9	7	2	8
2	8	3	7	1	4	5	6	9
6	9	7	8	5	2	1	4	3
4	6	9	1	8	5	3	7	2
3	5	8	4	2	7	6	9	1
7	2	1	3	9	6	8	5	4

Travel the world with mince and meatballs

I **KEEP** seeing meatball recipes on Facebook and in magazines lately, I'm not sure if my phone is stalking me or it's just a coincidence as we all start 'watching the pennies' and go back to humble mince as a meal alternative. Love the meatball!

This week I've included two recipes both with an Asian twist. The first is from Nicki Steadman of AAT Kings - her family friend Aunty Lilly taught her how to make these simple but delicious meatballs. Nicki suggests making them into a delicious salad.

The second recipe is from Robyn Sinfield of Home Travel

Company - her meatballs are made in a muffin tin - so super easy and less messy to make. Both our cooks suggest making extra to freezer for later for an easy go to meal.

Keep those recipes coming - send them to meatballs@traveldaily.com.au, and if you have a photo of the finished product send that too.

Have a great week travelling the world with mince and meatballs.

xx Jenny

Jenny Piper
Owner,
Business
Publishing
Group

Aunt Lilly's Malaysian Chicken Meatballs

Serve with Vermicelli noodle salad

INGREDIENTS

MEATBALLS

- 500g chicken mince
- 1 crushed garlic clove
- 1 tbsp finely grated ginger
- 2 spring onions, finely sliced
- 1 tbsp lemongrass, pounded into a paste
- 1 tbsp peanut oil

SALAD DRESSING

- 2 tbsp sweet chilli sauce
- 1 tbsp fish sauce
- 1 tbsp fresh lime juice

METHOD

Mix all the ingredients, except the peanut oil, together and shape into balls or patties, whatever you'd prefer.

Heat the peanut oil in a frying pan and cook the meatballs until cooked through.

Add to a salad made with vermicelli noodles, shredded carrot, sliced snow peas, sliced cucumber and a handful of torn coriander.

For the salad dressing, put all the ingredients in a jar and give it a good shake.

Dress the salad enjoy this fresh and delicious meal.

Sinfield's Muffin Mince Cakes

INGREDIENTS

- Olive Oil Spray
- 400g mince (any kind - own choice) - or a sized packet from the supermarket
- 1 small zucchini diced
- 1 tbsp soy sauce
- 1 egg
- 2 tbsp roughly chopped coriander
- Half small onion chopped
- 2 cloves garlic crushed
- Quarter red capsicum diced
- Sweet chilli sauce to serve

METHOD

Preheat your oven to 180°C Lightly spray an eight half cup (125ml) muffin tin with olive oil.

Place all ingredients except the chilli sauce in a food processor and process until smooth.

Spoon into the prepared muffin tin.

Bake for 20-25 mins or until golden and firm.

Serve with your favourite salad, drizzled with the sweet chilli sauce if you like.

Tip: These make great leftovers, as they keep moist and taste great cold. Just wrap in cling wrap.