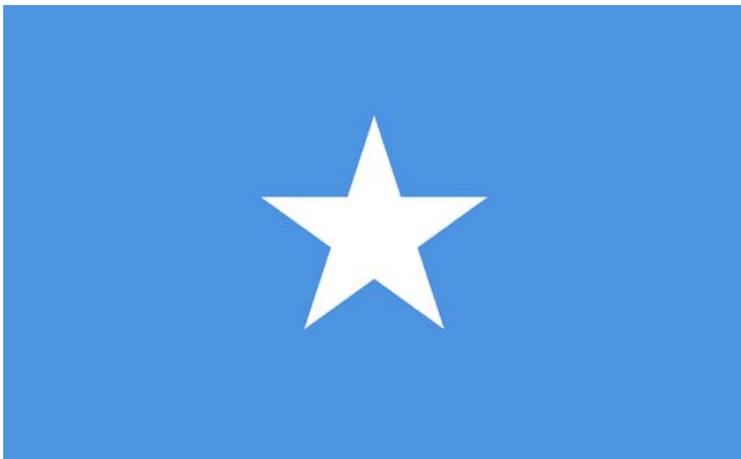


Pub quiz

1. Goulash is the national dish of which country?
2. Which city was once known as New Amsterdam?
3. What is the official residence of the Russian president?
4. In which US state would you find the Grand Canyon?
5. What is the main island of Japan?
6. Which volcano erupted over Pompeii?
7. What is the name of the well-known overland trade route connecting China to the Mediterranean?
8. Which mountain is known as 'The Savage Mountain' in part due to its 29% mortality rate for those attempting to summit?
9. In which country would you find Transylvania, setting of Bram Stoker's 'Dracula'?
10. 'Salad Lover' is an anagram for which country?

Whose flag is this?



THIS country is keeping their flag nice and simple - not too many different colours and no extra coat of arms.

The blue of the flag comes from the colour of the UN, who played a role in creating the nation that it is today. Whose flag is it?

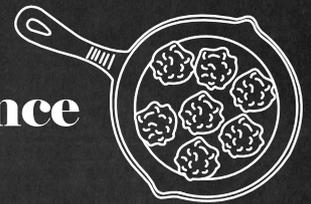
ANSWERS 08 MAY

Pub quiz: 1 Mount Kilimanjaro, 2 Mongolia (1.9 people per km²), 3 Indonesia, 4 Samoa moved across the International Date Line. In the process, they missed a day, 5 New Zealand, 6 Buenos Aires, Argentina, 7 Istanbul, Turkey, 8 False, 9 Traditionally 15L, or 20 regular wine bottles, 10 Brisbane, 11 Oklahoma (oak + la + home + ahh)

Whose flag is this: Romania (Chad's flag is the same arrangement of colours but with slightly different shades)

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

Travel the world with mince and meatballs



THIS delicious Sri Lankan meatball curry comes to us from Kirsty Thomas-Thoehn of Authenticities. It can be made in two slightly different versions – lamb or beef.

I gave the beef one a go and it was really good. Adjust the amount of chilli and curry powder to suit your own

tastes.

Still lots of recipes to come – thanks to everyone who is sending them in.

Enjoy travelling the world with mince and meatballs.

xx *Jenny*

Jenny Piper
Owner,
Business
Publishing
Group

Sri Lankan Meatball Curry

INGREDIENTS

MEATBALLS – OPTION 1 BEEF

- 500g trim beef mince
- ½ tsp ginger paste
- ½ tsp garlic paste
- ½ tsp turmeric powder
- 1 tsp of chilli powder (more if you like more spice)
- 1 tbsp curry powder

MEATBALLS – OPTION 2 LAMB

- 500g trim lamb mince
- ¼ tsp of ground cardamom
- 1 tsp garlic paste
- ¼ tsp of ground cloves
- ¼ tsp of ground cinnamon
- 1 tsp ginger paste or grated fresh ginger

CURRY MIXTURE

- 1 tbsp mild flavoured oil
- 1 tsp garlic paste
- 2 tsp ginger paste or grated fresh ginger
- 1 tsp of chilli powder (more if you like more spice)
- 1 tbsp curry powder
- 1 tsp mustard seeds
- 2 onions, finely chopped
- 1 tsp turmeric
- A couple curry leaves

- 1 long green chilli, finely chopped
- 2 large tomatoes or punnet of cherry tomatoes if prefer
- 400ml can coconut cream
- 1 cinnamon stick (*NOTE 1*)
- 4 medium potatoes, peeled and cut into small cubes
- Handful of green beans, chopped roughly
- Handful of coriander (to serve)

METHOD

Choose either beef or lamb meatballs and combine those ingredients in a bowl (don't use both lots of meatballs or it will be too many for the recipe). Roll into small meatballs.

Heat oil in a pan and cook meatballs for approximately 3 minutes each side, until browned all over (don't worry about making sure they are cooked through - they will continue to cook in the curry sauce).

Remove meatballs from pan and place on a plate.

Now make the curry. Heat oil in wok or large pan. Add mustard seeds and curry leaves, stirring for a minute until the mustard seeds pop releasing aroma. Add remaining ginger & garlic, plus turmeric, onion, curry powder and chilli. Cook for 5 minutes until onion softens.

Add tomato and cook for 2 minutes.

Stir in coconut cream and cinnamon stick, bring to boil.

Add meatballs, potatoes and beans.

Reduce to simmer and simmer until vegetable are soft and meatballs are cooked through.

Serve with steamed rice and garnish with coriander.

NOTE 1: Try and get Ceylon cinnamon or cinnamon that is product of Sri Lankan, most of what is in our supermarkets is Cassia from Vietnam and the aroma/taste is not the same.