

# FOOD

Recipes from around the globe

International House Newsletter

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San Jose State University



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# Director's Note

What a treat to have this collection of recipes from around the world along with personal stories that are contributed by residents of I-House. The editor of the Fall 2018 newsletter, Teddy, was quite eager to pursue this theme. A year ago she assisted our former Community Operations Manager, Kristen, to offer a cross-cultural workshop in which residents learned how to make Vietnamese spring rolls. For many residents, this was a memorable, enjoyable, and unique experience. While we don't have the opportunity to make all of these recipes at cross-cultural workshops, Regional Dinners, and Internationally-inspired Pancake Breakfast, we hope that alumni and friends of I-House will read the resident's stories and prepare the recipes in this edition of the newsletter. Enjoy!

Leann Cherkasky Makhni  
Director  
United States of America







# Swiss Fondue

Fondue is a Swiss dish of melted cheese served in a communal pot. This special pot to prepare a fondue is called “caquelon”. This caquelon is served over a portable stove and heated with a candle or spirit lamp and eaten by dipping bread into the molten cheese using special forks with long handles. You should take care to keep the fondue on a constant head and make sure it does not overheat. One trick is to make a circular motion with your long-stemmed fork, when dipping the bread into the molten cheese.

The earliest known recipe for cheese fondue as we know it today comes from a 1699 book published in my home city Zurich, under the name “Käss mit Wein zu kochen”, in English “to cook cheese with wine”. It calls for cheese to be melted with wine, and for bread to be dipped in it. In the 1930s, fondue was popularized as a Swiss national dish by the “Schweizerische Käseunion”. Since the 1950s, the term “fondue” has been generalized to other dishes in which a food is dipped into a communal pot of liquid kept hot in a fondue pot. Examples for that would be chocolate fondue, in which pieces of fruit or pastry are dipped into a melted chocolate mixture.

Approximately 600 g (1.3 pounds) of  
white bread  
1 piece of garlic  
400 g (0.9 pounds) grated Greyerzer cheese  
200 g (0.44 pounds) grated Emmentaler  
cheese  
3 dl (10 fl. ounces) white wine  
5 cl (1.7 fl. ounces) kirsch  
2 teaspoons of corn starch  
Grind pepper  
Nutmeg

01. Cut the bread into small pieces. Some people like the bread a little bit crispy, so you may want to cut it a few hours before you have the fondue.
03. Split the piece of garlic in two and rub the inside of the caquelon with the garlic. Put the cheese and the wine in the caquelon and cook them on the cook stove.
04. Constantly stir the mixture. Add kirsch and maizena, but keep stirring. Leave them on the stove for a while, but make sure it does not overheat. The mixture tends to spill out of the pot if it gets too hot!
05. Add pepper and nutmeg, then put the caquelon on the burner on the table.
06. Adjust the heat so that the cheese stays at a constant temperature while eating. Put a small piece of bread on the fork, stir it gentle in the cheese and enjoy.

Warning: the cheese is hot, don't get burned.

Milan Weller  
Economics and Politics  
Switzerland







# Fried Chicken

Soul food - the foods and cooking techniques associated with African American cuisine in the United States. The term was first used in print in 1964 during the rise of “black pride,” when many aspects of African American culture—including soul music—were celebrated for their contribution to the American way of life. The term celebrated the ingenuity and skill of cooks who were able to form a distinctive cuisine despite limited means.

Although the name was applied much later, soul food originated in the home cooking of the rural South, using locally raised or gathered foods and other inexpensive ingredients. Following their emancipation from slavery in the 1860s, African American cooks expanded on the coarse diet that had been provided them by slave owners but still made do with little. Most of the foods they prepared were common to all the rural poor of the South—light- and dark-skinned alike—but these foods and food-preparation techniques were carried north by African Americans during the Great Migration and thus became identified with African American culture. African Americans were often employed as cooks in white households and in restaurants, and they incorporated the influence of their employers’ favoured dishes into their home cooking.

- 1 chicken, approximately 3 to 3 1/2 pounds, cut into 10 pieces (or a mix of thighs and drumsticks)
- 3 to 4 cups buttermilk
- 3 tablespoons kosher salt, more as needed
- 2 teaspoons ground black pepper, more as needed
- 1 ½ cups all-purpose flour
- 3 cups peanut oil, lard or a neutral oil like canola, more as needed

- 01. Place chicken pieces in a bowl and toss them with buttermilk, 2 tablespoons salt and a healthy grind of black pepper. Cover and marinate for at least an hour and up to a day.
- 02. Combine flour, 1 tablespoon salt and 2 teaspoons pepper in a large bowl or, ideally, a paper bag large enough to accommodate the flour and the pieces of chicken.
- 03. Pour oil into a large, heavy-bottomed cast-iron skillet with high sides and a lid, to a depth of a few inches. Heat oil over medium-high heat to 350 degrees.
- 04. Set a rack on a baking sheet or tray. Place the chicken pieces in the paper bag filled with the flour mixture and shake well to coat, or toss them in the bowl with the flour mixture to achieve a similar result.
- 05. Shake off excess flour and fry the pieces of chicken skin-side down, in batches so as not to crowd the pan, for about 5 to 15 minutes, covered by the lid. Remove the lid, turn over the chicken pieces, and cook for about 5 to 15 minutes more, uncovered, until they are cooked through and a deep golden brown. Color is as or more important than time: Watch your chicken and get it out when it’s golden brown.
- 06. Remove chicken to the rack to drain and rest, sprinkle with salt and serve warm or at room temperature.

Khayri Saleem  
History  
United States of America







# Coconut Cream Prawns

It is difficult to imagine a country with over 50 national languages and 36 state entities all with their own unique cultures to have just a few mainstream dishes. Indian cuisine is almost more diverse than its culture. For Bengalis, food is a huge part of our society and culture. Every family gathering, holiday and festival is associated with the food we eat.

Seafood, mostly fish, is a widespread favorite in West Bengal. Growing up, I remember one dish which made me remember my roots, called “Malai Chingri”. The literal translation of which would be “Creamy Prawns/ Shrimp”. This orange-golden spicy yet sweet curry mostly eaten with rice make me salivate even with just the thought of it. It is made with all sizes of prawns medium or large. This dish tastes best with the “Golda Chingri” or “The Giant Freshwater Prawns”, for its intensive taste and larger quantity of flesh in the prawns.

Using a blend of spices like salt, turmeric, sugar, cumin, whole black pepper, cardamom, bay leaf, cumin powder, garam masala and adding the rich and delicious creaminess from the freshly grated coconut milk makes this dish unique from any other recipe. This family recipe has been a wonderful way of keeping my Indian traditions and every time I take a bite of it, it reminds me of the first time I had it, in the warmth of my family, love at every bite, happiness in the aroma. All the memories with just one dish, one simple dish.

12-15 large prawns shelled and deveined with the tails left on  
½ tsp turmeric powder  
Pinch of salt  
4 tbsp mustard oil or vegetable oil  
4 green cardamom pods  
3 cloves  
2 bay leaves  
1 small onion roughly chopped  
1” piece of ginger roughly chopped  
2 cloves of garlic roughly chopped  
2 green chillies  
50gms freshly grated coconut  
¼ tsp kashmiri chilli powder  
100mls coconut milk  
100mls water  
½ tsp sugar  
Salt to taste  
Coriander roughly chopped for garnish

01. Add the prawns to a bowl and mix in the turmeric and salt well. Set aside while you get the curry ready. In a blender add the onion, ginger, garlic, green chillies and grated coconut. Add a splash of water and blend to a smooth thick paste. Set the paste aside.
02. In a frying pan add 2 tbsp of the oil and fry the prawns for a minute on each side. They will start to colour but don't cook them all the way through. Drain on kitchen paper and set aside.
03. In a heavy bottomed sauce pan heat the remaining oil add the green cardamom, cloves and bay leaves; fry for 30 seconds. Now tip in the onion paste and fry on a medium heat for 5-7 mins stirring frequently making sure it doesn't stick to the bottom of the pan. Add the chilli powder, sugar and salt. Stir for a further minute; add the coconut milk and water. Bring to a boil and simmer on a low heat. Add the prawns, simmer for 5 minutes. Garnish with fresh coriander and serve warm with boiled rice.

Tori Paul

Psychology and Jazz Studies

India







# Koshari

There are tons of famous Arabic and specifically Egyptian dishes that reflect the cultural background. But koshari is not just a major cultural dish but also an effortlessly delicious one because it does not take a long time to cook and it also can be cheap. Koshari was made in the 19th century and is a main dish served for lunch or dinner. Some countries might cook the dishes using more or less ingredients but the traditional dish is made up of Egyptian fried onions, white rice, macaroni, oil, and brown beans, hummus, tomato sauce and cumin. It starts with making the rice and boiling the brown beans and macaroni, each separately and then frying small pieces of the onions with vegetable oil. The mix of all that with the tomato sauce and hummus to add an exquisite flavor. The best part about this dish is that it is vegetarian and can be eaten cold or hot, but usually the best taste is experienced when the plate is served hot.

### Crispy Onion Topping

- 1 large onion, sliced into thin rings
- 1/3 cup all-purpose flour
- 1/2 cup cooking oil

### Tomato Sauce

- Cooking oil
- 1 small onion, grated
- 4 garlic cloves, minced
- 1 tsp ground coriander
- 1/2 -1 tsp crushed red pepper flakes (optional)
- 1 28-oz can tomato sauce
- Salt and pepper
- 1-2 tbsp distilled white vinegar

### Koshari

- 1 1/2 cup brown lentils, picked over and well-rinsed
- 1 1/2 cup medium-grain rice, rinsed, soaked in water for 15 minutes, drained
- 1/2 tsp each salt and pepper
- 1/2 tsp coriander
- 2 cups elbow pasta
- 1 15-oz can chickpeas, rinsed, drained and warmed

### Crispy Onion Topping

- 01. Sprinkle the onion rings with salt, then toss them in the flour to coat. Shake off excess flour.
- 02. In a large skillet, heat the cooking oil over medium-high heat, cook the onion rings, stirring often, until they turn a nice caramelized brown. Onions must be crispy, but not burned.

### Tomato Sauce

- 01. In a saucepan, heat 1 tbsp cooking oil. Add the grated onion, cook on medium-high until the onion turns a translucent gold (do not brown). Now add the garlic, coriander, and red pepper flakes, if using, and saute briefly until fragrant (30-45 seconds more).
- 02. Stir in tomato sauce and pinch of salt. Bring to a simmer and cook until the sauce thickens (15 minutes or so).
- 03. Stir in the distilled white vinegar, and turn the heat to low. Cover and keep warm until ready to serve.

### Koshari

- 01. Cook the lentils. Bring lentils and 4 cups of water to a boil in a medium pot or saucepan over high heat. Reduce the heat to low and cook until lentils are just tender (15-17 minutes). Drain from water and season with a little salt. (Note: when the lentils are ready, they should not be fully cooked. They should be only par-cooked and still have a bite to them as they need to finish cooking with the rice).
- 02. Drain the rice from its soaking water. Combine the par-cooked lentils and the rice in the saucepan over medium-high heat with 1 tbsp cooking oil, salt, pepper, and coriander. Cook for 3 minutes, stirring regularly. Add warm water to cover the rice and lentil mixture by about 1 1/2 inches (about 3 cups of water). Bring to a boil; the water should reduce a bit. Now cover and cook until all the liquid has been absorbed and both the rice and lentils are well cooked through (about 20 minutes). Keep covered and undisturbed for 5 minutes or so.
- 03. While the rice and lentils are cooking, make the pasta according to package instructions by adding the elbow pasta to boiling water with a dash of salt and a little oil. Cook until the pasta is al dente. Drain.
- 04. Cover the chickpeas and warm in the microwave briefly.

Dina Ahmed

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Egypt







# La Baguette

The “baguette,” the iconic french bread was not always so well known. Earlier than the 18th century, bread had a round shape to keep it fresh longer. It could last a week. Furthermore, during a famine, people would almost exclusively survive on bread. On one hand, almost 90% of the population’s food consumption was of round bran bread. One person could eat as much as 1,5 kg of bread a day. On the other hand, The “Baguette” only last a day, after that it becomes hard to eat.

Quite elementary at first sight, the “Baguette” used to be a sign of wealth. Back in the 18th century, the aristocracy would prefer white “pure” and fantasy looking bread over the plain black one commonly served to workers. This was without counting in the French Revolution. On November 15th, 1793, as stated in the law: “Wealth and poverty that must disappear also from the diet of the equality, there shall not anymore be a bread of flour for the rich and a bran bread for the poor man. [...] All the bakers will have, at the risk of confinement, to make a single kind of bread: the Bread Equality” - Décret du 26 Brumaire An II

Later during the century, Napoleon codified and regulated the shape, composition, and weight of the “Baguette”. Most people believed it was designed for soldiers to easily carry their bread during the day. At this time, the “Baguette” was supposed to be 40cm long and weight around 300g.

After WWII the price was definitely fixed by law and the shape evolved to become the modern “Baguette” we know (80cm, 250g). This simple element became emblematic of France and for a good reason, at least 320 “Baguettes” are eaten per seconds, roughly 30 million each day. “Baguette” is eaten everywhere in France. You could have some for breakfast, lunch, dinner, snack, midnight snack and so on... France even has a National French Bread Day, on March 21st.

1 cup water  
2 ½ cups bread flour  
1 tablespoon white sugar  
1 teaspoon salt  
1 ½ teaspoons bread machine yeast  
1 egg yolk  
1 tablespoon water

01. Place 1 cup water, bread flour, sugar, salt and yeast into bread machine in the order recommended by manufacturer. Select Dough cycle, and press Start.
02. When the cycle has completed, place dough in a greased bowl, turning to coat all sides. Cover, and let rise in a warm place for about 30 minutes, or until doubled in bulk. Dough is ready if indentation remains when touched.
03. Punch down dough. On a lightly floured surface, roll into a 16x12 inch rectangle. Cut dough in half, creating two 8x12 inch rectangles. Roll up each half of dough tightly, beginning at 12 inch side, pounding out any air bubbles as you go. Roll gently back and forth to taper end. Place 3 inches apart on a greased cookie sheet. Make deep diagonal slashes across loaves every 2 inches, or make one lengthwise slash on each loaf. Cover, and let rise in a warm place for 30 to 40 minutes, or until doubled in bulk.
04. Preheat oven to 375 degrees F (190 degrees C). Mix egg yolk with 1 tablespoon water; brush over tops of loaves
05. Bake for 20 to 25 minutes in the preheated oven, or until golden brown.

Gaëlle Calmels

Filmmaking and Computer Science

France







# Tamales

In a Hispanic household, one can associate the holiday season with the traditional dish: tamales. It has become a staple item that is served at every Christmas, Easter, or Day of the Dead celebration.

Tamales have been dated back to 8,000 B.C., in which they were served at Aztec banquets and became the on-the-go meals of the Aztec and Inca warriors. However, in this day and age, the tamale has become a symbol of family and togetherness. In the end, the lengthy process of making tamales is what brings family members together and creates memories during the holiday season. Everyone from Grandparents, known in spanish as “abuelos”, to kids, known in spanish as “niños” lend a hand. It is a way for family members to bond with each other, catch up on moments in each others lives, and even share some laughs. In addition, making tamales has become a tradition within hispanic families and is passed down from generation to generation.

The best and most common way this tradition is learned is in participating in making tamales. The older generations pass down their knowledge and skills to the younger generation. For this reason, tamales are still being made every holiday season since their creation in days of the ancient Mesoamerican civilizations.

2 tablespoons fresh masa or masa harina  
1 16-ounce bottle Frontera Tomatillo Salsa  
3 cups (lightly packed) coarsely shredded  
cooked chicken  
Salt, if necessary

01. Pour 1/4 cup water into a small bowl and whisk in the masa or masa harina until thoroughly blended. In a medium (3-quart) saucepan, bring the salsa to a boil over medium-high heat.
02. Strain in the masa mixture, and whisk until the mixture thickens slightly. Remove from the heat and let the sauce cool to room temperature.
03. Scoop the chicken into a bowl and stir in the thickened salsa. Taste and season with more salt if you wish.

Natalia Baltazar

Industrial Design

United States of America







# Nasi Lemak

It is known to Malaysians as Nasi Lemak; a Malay fragrant rice dish which is typically cooked in coconut milk and pandan leaf. Nasi Lemak is typically served as a breakfast dish in Malaysia and is considered to be our long-beloved national dish. However, numerous Southeast Asian countries such as Singapore, Brunei, and Southern Thailand have adapted to serve this classic staple breakfast dish as well. This mouth-watering dish is served hot and it is treated as a main course dish. To many Malaysians, this dish can be easily purchased in hawker food stalls or roadside stall and to many of us the authenticity of it are far better than most commercialised restaurants.

This Malay-style breakfast dish was considered to be among the 10 healthy international breakfast foods by TIME magazine in March 2016 when compared to typical American-style breakfast dishes. The process of preparing the dish begins by soaking a pot of rice in coconut cream and pandan leaves in order to ensure the distinctive taste that is absent in plain steamed rice. All and all, the special part of it is the rice itself as it provides a naturally fragrant smell that are enticing to the consumer. To us, it is a simple way to fulfill our craving for traditional food and push beyond the boundaries our own hometown.

<b>Rice</b>  1 large onion, sliced into thin rings  400ml tin coconut milk  1 Thumb-sized piece fresh root ginger, peeled and finely chopped  1 lemongrass stalk  350g/12oz basmati rice  1-piece pandan leaf, tied in a knot, to serve	<b>Sambal</b>  2 tbsp vegetable oil  1 onion, thinly sliced  1 garlic clove, finely chopped  1 tsp shrimp paste  1-2 tsp red chili paste  250g/9oz dried anchovies, soaked and drained  1 tbsp caster sugar  250ml/9fl oz tamarind paste mixed with 400ml/13fl oz water	<b>Garnish</b>  1 free-range egg  Vegetable oil for deep frying  Handful small dried white anchovies  Handful peanuts, skin-on if possible  ½ cucumber, thinly sliced
	<ol style="list-style-type: none"><li>Put the coconut milk, ginger, lemongrass, rice and a pinch of salt in a large saucepan. Add 400ml/14fl oz water, stir and cook over a medium heat for 10-15 minutes, or until the rice is cooked and all the liquid has been absorbed.</li><li>To make the sambal, heat the oil in a frying pan and sweat the onion and garlic for 5-7 minutes, until soft. Add the shrimp paste, chili paste and most of the soaked anchovies and stir. Add the sugar and a pinch of salt and pour in the tamarind water. Simmer until it reduces to a thick paste. Set aside.</li><li>Meanwhile, to prepare the garnish, boil the eggs in water for 7-10 minutes; the yolks should be firm. When they are cool enough to handle, peel off the shells and cut the eggs in half. Preheat the oil in a deep-fat fryer to 180C. (CAUTION: hot oil can be dangerous. Do not leave unattended.) Deep-fry the dried white anchovies for 3 minutes, or until crispy. Toast the peanuts in a dry frying pan.</li><li>Pick the lemongrass out of the rice and discard. Put the rice in a small bowl and press down until it is compacted. Upturn the rice in the middle of the pandan leaf. Arrange the egg, peanuts, cucumber and remaining anchovies around the rice and scatter over the crispy anchovies.</li></ol>	







# Las Migas

Las migas is a dish that comes from times of grazing, where sheep herders ate them as food in the middle of the morning and thus were able to have strength for the whole day. It is usually taken in wintertime when the weather is cloudy and with rain, next to the heat of a good bonfire. The trick to make good migas is to cut the bread very thin and sprinkle a little with water, without soaking it. It is a cheap, but laborious dish, like all of the popular cuisine.

- 750 gr of seated candéal bread (from the previous day)

400 gr of sliced Iberian bacon 4 Chorizos

8 or 10 dried garlic

2 green peppers

1 dry red pepper

1 sweet and sour paprika 350 ml white wine

350 ml of water

Olive oil

Salt to taste

4 eggs

1 large bunch of grapes
01. Split the bread with a knife into small, thin slices. Set for one night. Place slices in layers in a fountain, moistening it lightly with water between layers. We let stand all night.

02. The next day we rub the pieces with our hands so that the moistened bread is completely crumbled. Peel the garlic and prepare the wine, the water, the green peppers in strips, the dried red pepper in pieces, the bacon slices, the chorizos, the paprika, and the salt.

03. In a frying pan with legs, if we make these over a bonfire, or without them, if we use a stove top, we put a stream of olive oil. Add the garlic whole or in slices, and the green peppers. Brown on medium heat. We remove to a source on absorbent paper, to remove excess oil.

04. Next we repeat the operation with the Iberian bacon and the chorizos, and fry them until they are golden brown. We also remove to a source on absorbent paper.

05. Then add the dry red pepper and the spoonful of paprika, stirring continuously and then add the wine so that it does not burn. Add salt to the broth and let cook for 5 minutes to evaporate the alcohol. Then add the water and cook for another 5 minutes. Then we throw the crumbs in the broth that we have prepared.

06. The most important thing about las migas is that we cannot stop stirring with a wooden spoon. We must stir until all the bread is perfectly soaked with the broth and well roasted. Then fry an egg per person in a separate pan with a good extra virgin olive oil, and wash and seed the grapes.

Ana Pérez

Engineering

Spain







# Ajvar

Ajvar, a savory red pepper dish found across the Balkans, is the pride of Macedonian cuisine. The name ajvar comes from the Turkish word havyar, which means “salted roe, caviar” and shares an etymology with caviar. Prior to the 20th century, domestic ajvar, meaning “caviar”, was a very popular dish in the homes and restaurants of Belgrade and was a dish consisting of roe. However, in the early 1890s, when the domestic production of caviar was not steady because of labor disputes, eventually what we call ajvar today was offered as substitute in the restaurants of Belgrade. Now, the homemade authentic ajvar the Balkans makes in their backyards shouldn’t be confused with the bottled “ajvar relish” you can find in most supermarkets. It is not the same thing.

So what, you may be wondering, is so special about it? The key of its unique flavor lies in the somewhat difficult process of making it. You roast the peppers until they get soft and the skin gets charred. Then, you have to de-skin and de-seed all the peppers before you finally cook it for 2 hours depending on what consistency you want. All in all, the preparation and cooking usually takes at least 3-4 hours.

The result, a smoky and tangy spread, which also features minced garlic, olive oil and vinegar, can be a garnish for a dish of grilled meats, paired with Mediterranean salads for a meze platter, or simply the Macedonian favorite, just spread on a piece of crusty bread with some Feta cheese on the top.

- 2 pounds red bell peppers (About 5 medium peppers)
- 1 medium eggplant (About 3/4 pound)
- 5 teaspoons freshly minced garlic (about 5 medium cloves)
- 1/4 cup sunflower or olive oil
- 1 tablespoon white vinegar
- 1 teaspoon Kosher salt, plus more to taste
- Freshly ground black pepper, to taste

- 01. Light one chimney oven full of charcoal. When all the charcoal is lit and covered with gray ash, pour out and arrange coals on one side of the charcoal grate. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Clean and oil the grilling grate. Place peppers on hot side of grill and cook until blackened all over, 10-15 minutes. Transfer pepper to a large bowl, cover with plastic wrap, and let sit until cool enough to handle, about 20 minutes. Remove charred skin, seeds, and cores from peppers
- 02. While the peppers are cooling, pierce skin of eggplant with a fork all over. Place eggplant on cool side of grill. Cover and cook until skin darkens and wrinkles and eggplant is uniformly soft when pressed with tongs, about 30 minutes, turning halfway through for even cooking. Remove eggplant from grill and let sit until cool enough to handle, about 10 minutes. Trim top off eggplant and split lengthwise. Using a spoon, scoop out flesh of eggplant; discard skin.
- 03. Place roasted red peppers, eggplant pulp, and garlic in a food processor fitted with a steel blade. Pulse until roughly chopped. Add in oil, vinegar, and salt and pulse until incorporated and peppers are finely chopped.
- 04. Transfer sauce to a medium saucepan. Bring to a simmer over medium-high heat, then reduce heat to medium-low and simmer for 30 minutes, stirring occasionally. Remove from heat and season with salt and pepper to taste. Let cool to room temperature then use immediately or transfer to an airtight container and store in refrigerator for up to two weeks.

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## Recipes

Fondue Recipe: <http://www.about.ch/culture/food/fondue.html>

Fried Chicken Recipe: Buttermilk Fried Chicken | Pinkie's Farm

Coconut Cream Prawns Recipe: Chingri Macher Malai | Maunika Gowardhan

Koshari Recipe: Egyptian Koshari Recipe | The Mediterranean Dish

La Baguette Recipe: French Baguettes Recipe | Allrecipes

Tamales Recipe: Chicken In Green Chile Filling For Tamales | Rick Bayless

Nasi Lemak: Nasi Lemak | BBC Foods

Ajvar Recipe: Ajvar (Serbian Roasted Red Pepper Sauce) | Serious Eats