

# 'Goenchem Tapas'

## Appetizers from Goa, India!

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### Chouris-pao (Spicy Pork sausage -bread)

Sauté red onions, garlic till well done. Take Goan sausage, remove casing if needed and cook it with the onions till well done with water/vinegar. Adjust salt to taste only if needed. Do not let the water dry off, there should be some gravy in it. In parallel, bake cubed potatoes (or cook with sausage if desired) with salt, red chilly powder and pepper powder till done. Mix potatoes in cooked dry sausage mix. Slit a bread loaf and scoop a chunk of this mixture with some gravy in the bread, garnish with freshly chopped coriander leaves and enjoy!

### Maasa-tarte (Ground meat - pie)

Sauté red onions, tomatoes, garlic, ginger till well done. Add green curry paste and cook for a bit till it darkens. Fold in the minced meat and cook till water evaporates. Add chopped carrots, potatoes and green peas and cook for a bit. Let the mixture dry with minimum juices. (Alternatively, a vegetarian pie can be made with a mixture of potatoes and other vegetables). Grease a tray/pie dish with oil and spread in the 1:1 durum semolina flour: all purpose flour dough (puffed up with yeast, olive oil and salt). Pour in the meat mix and cover with the dough sheet. Spray some olive oil and give an egg brush. Make small slits. Bake at 375F for 40-45 mins. Slice and serve warm or cold. Garnish with cilantro/lemon.



### Alébél (Coconut-filled pancake)

Add flour, baking powder and salt into a mixing bowl and combine quickly, then make a well into the center and add in the egg, melted butter, coconut milk and vanilla essence. Mix the whole content to a smooth liquid consistency. Add color if desired. Mix and crumble the jaggery/molasses into the grated coconut, add cardamom. Heat up a pan, add one tablespoon of flour mix. The pancakes should be very thin, only cook on one side. Place the pancake on a surface, cooked surface down and uncooked up. Add about 1 tablespoon of coconut filling. Now fold in a bit of the sides and slowly start to roll it. Serve warm or cold.

#### Note:

- Recipe for green curry paste can be found in Eusebio's earlier cooking classes at the website for International Center of the University of Virginia, USA.
- Goan sausages were obtained from (<http://goachorizo.com>), online.
- Other ingredients can be obtained from Indian Bazaar on Rio road East in Charlottesville, Food of all Nations on Ivy road, Sam's club on US29N and Kroger on Barracks road.
- Email us for any specific questions. ☺