

Nalderun Education Aboriginal Corporation Curriculum Resource

Resource Title

Barramul Nurong - Emu Pizzas

Aboriginal Protocols

Person

Mob Group/Country

Content Country

Curriculum Area

Year Levels

Pedagogies

Ways of Assessing

First Nations Education Academics that back your reasons

Any other info / comments

Aunty Julie McHale

Aunty Julie is a Trawlwoolway woman of the Palawa nations.

This resource was created on Djaara country of the Kulin nations.

- Design and Technologies VC2TDE10C02
- <u>9 10</u>, <u>Secondary</u>
- The 8 Ways, Non-verbal

Barramul Nurong (Emu Pizzas)





Mortar and Pestel Equipment:

Blender

Chopping Board

Frying Pan

Knives

Cup Measure

Baking Trays

Spoon

Bowl

Sieve

ces in hittes: Ilnaiderum net. au Oven preheated to 200 degrees

Flatbread Ingredients:

Tomato Paste

Kutjera

Tomatoes

Basil

Herbs

Macadamia Oil

Emu Pieces

Mixed cheeses

Warrigal

Mer-rye

Method: Crush kutjera in mortar and pestel.

Cook small pieces of emu in frying pan using macadamia oil

Put tomato paste, tomatoes, crushed kutjera, basil, herbs into blender and mix.

Cut warrigal into smallish pieces and place in boiling water. Pour immediately

through sieve into bowl.

Cut flatbread in half longways, then in squares (about 15cm).

Spread tomato mix on the flatbread.

Spread emu pieces over the tomato base.

Scatter warrigal over the emu.

Cover with cheese mix.

Place in oven until cheese is melted.

Sprinkle with Mer-rye if wanted.