



Nalderun Education Aboriginal Corporation Curriculum Resource

Resource Title	Barramul Nurong – Emu Pizzas
Aboriginal Protocols	
Person	Aunty Julie McHale
Mob Group/Country	Trawlwoolway
Content Country	Dja Dja Wurrung
Curriculum Area	
Year Levels	<ul style="list-style-type: none">• Pre-school, P - 2, 7 - 8, Primary, 3 - 4, 9 - 10, Secondary, 5 - 6, VCE 11 - 12, Tertiary / Adult
Pedagogies	<ul style="list-style-type: none">• Community Links, Non-verbal
Ways of Assessing	
First Nations Education Academics that back your reasons	
Any other info / comments	

Barramul Nurong (Emu Pizzas)



Equipment:

Mortar and Pestel
Blender
Chopping Board
Frying Pan
Knives
Cup Measure
Baking Trays
Spoon
Bowl
Sieve
Oven preheated to 200 degrees

Ingredients:

Flatbread
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.