



Sharing stories, finding solutions

KWP presents

Mabu Mabu: Chocolate Wattleseed Pavlova with Strawberry Gum and Cinnamon Myrtle Cream

In this fun and interactive experience, Meriam chef Nornie Bero will share her love of Australian native ingredients showing participants how they can incorporate indigenous ingredients and flavours into their own home-cooking. This class will be run as an online workshop where participants cook along with Nornie, or as a demonstration where you can just watch and learn.

In a Mabu Mabu twist on the classic Australian dessert, Chef Nornie will show us how to make a Chocolate Wattleseed Pavlova with Strawberry Gum and Cinnamon Myrtle Cream. Djirra will provide the recipe and native ingredients to make a delicious full-sized pavlova with spiced cream and jam topping, full of Australian Indigenous flavours of wattleseed, strawberry gum and lemon myrtle.

Participants will need some form of electric mixer or beater and oven, and they will end up with a beautiful and delicious full-sized pavlova. Reach out to KWP if you require further assistance.

Workshop details

When: Thursday 23rd December

Time: 10:00am - 11:00am

Registration is a must. We'll share the zoom ID on the day.

KWP workshops are free and open to all Aboriginal women

Places are limited, please register by contacting our Koori Women's Place team on 9244 3333 or kwp@djirra.org.au

1800 105 303

www.djirra.org.au

[@DjirraVIC](https://www.instagram.com/DjirraVIC)

[f Djirra](https://www.facebook.com/Djirra)

[i DjirraVIC](https://www.instagram.com/DjirraVIC)

