

# FUSION CUISINE

FUSION CUISINE TASTES, TECHNIQUES AND PLATING ARE MIXED IN ORDER TO CREATE INNOVATIVE AND UNUSUAL RECIPES. IT IS A NEW WAY TO PERCEIVE GASTRONOMIC CULTURE, DEMOLISHING OUR MISCONCEPTIONS. FUSION CUISINE IS BASED ON THE IDEA THAT ANY INGREDIENT CAN BE COOKED AND EATEN WITH OTHER ONES THAT COME FROM DIFFERENT PARTS OF THE WORLD.

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NOW WE ARE GOING TO SHOW YOU SOME OF THE FUSION RECIPES WE CONSIDER THE MOST INTERESTING

# Caviar of tomato and aubergines

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Caviar d'aubergine is a typical French dish made of eggplants roasted in the oven and reduced into a purée with herbs and garlic. It is perfect for a light antipasto or for a cocktail.



# Ingredients:

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This recipe is common in Greece, Turkey and India.

If you want to cook this kind of caviar you need:

- Four aubergines
- One tomato
- Four garlic slices
- Salt as required
- Olive oil
- One lemon
- Chili pepper as required

# Preparation:

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1. Preheat the oven to a temperature of 180°C (356° F).
2. Cut the aubergines and cook them in the oven for 30 minutes, but after 15 minutes add tomato too.
3. Now remove the casserole dish from the oven and wait until cool. Afterwards press the vegetables with a fork and add the garlic.
4. Pour the oil while you are stirring the mixture. Then spice with lemon juice, salt and chili pepper as you like.
5. In the end put the mixture in the fridge and serve it cold with crackers or toasted bread.

# Moroccan Spaghetti

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Moroccan spaghetti are an unusual but tasty fusion cuisine recipe; in fact spaghetti are seasoned, in this recipe, with a sauce made of chickpeas and typical Moroccan spices. The result is a savoury, pristine and vegan pasta dish.



# Ingredients:

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- 320 grams of spaghetti;
- a thinly minced onion;
- 8 ripe, peeled and minced tomatoes or a tin of peeled tomatoes;
- a spoon of ground cinnamon;
- salt and pepper q s (quantum sufficit);
- thinly sliced almonds (optional);
- one decilitre of extra virgin olive oil,
- 2 thinly minced cloves of garlic;
- a spoon of ground cumin and a pinch of ground turmeric
- 100 grams of chickpeas;
- fresh coriander and/or mint and /or parsley to garnish the result

# Preparation:

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1. Heat the pan and brown the onion and the garlic for about 2 or 3 minutes in olive oil
2. Add tomatoes, cumin, turmeric, cinnamon and cook them
3. Add salt and pepper,
4. Add chickpeas and almonds if you use them: strain and season them
5. In the meantime cook spaghetti in salted water, when they are ready add the chickpeas sauce and parsley
6. Sprinkle with fresh coriander and mint.

# Chickpeas curry

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We propose you chickpeas curry, a delicious dish inspired by Indian and African cuisines. As a matter of fact in this recipe there are typical Indian spices as curry, coriander, turmeric and cumin. As regards African cuisine there is the addition of cous-cous.



# Ingredients:

(for 4 people)

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800 grams cooked chickpeas;

- 2 onions;
- 1 little spoon of salt;
- 1 little spoon of spicy chilly pepper;
- 1 little spoon of cumin;
- 1 can of tomatoes;
- 4 cloves of garlic;
- 2/3 spoons of curry;
- 1 little spoon of coriander and ground paprika;
- 1 tablespoon of evo.

# Preparation:

1. Heat the oil in a pan and cook garlic and onions until they turn brown;
2. Add all the spices and stir well;
3. Add chickpeas and tomatoes;
4. Cover and cook for 20 minutes;
5. Add salt, stir and cook for other 20 minutes;
6. Serve with Indian bread and cous-cous to have a wonderful fusion dish.