

AVANT-LE-DESSERT

DEATH LEMON COFFIN BREAD



White slice coffin, honey butter and blackened lemon guts laid to rest with lemon posset cream

A sidecar of salted Sweet Navel Orange Raro spiked with Ethan's mum's lemon verbena

GINGER BREAD KVASS

Ethan's cake and bread scraps, ginger, orange peel and Breddie (Brit's sourdough starter)

SERVEWARE

Mediaeval not-so-edible plate made from whole wheat, dark rye and oat flour

A DINNER FOR SCOTT *Bakery* LAWN

COFFIN BREAD

Food is riddled with markers of important cultural cross-overs. What we eat is a big part of identity and discovery.

It is a street snack from southern Taiwan a place called Tainan Provence. Originating in the 1940s, after Western sailors introduced sliced white bread to Taiwan, it was created by food stand owner Hsu Liu-Yi. The dish features a thick slice of white bread hollowed out, fried, and filled with a creamy stew, typically made with chicken, seafood, or mushrooms.

The name "Coffin Bread" was inspired by an archaeology professor who remarked that the hollowed-out bread bowl resembled a coffin. Being quite auspicious, the Taiwanese would usually avoid such a dark name, yet there is a double meaning. The reason why it is called "Guan Cai" is that it also means "Sheng Guan Fa Cai" 升官发财— getting a promotion and being rich. So even in the darkness there is always some prosperity.



TRENCHER

Before boring plates existed, actually, any plates existed. Mediaeval times.

A trencher was originally a flat round of (usually stale) bread used as a plate on which the food could be placed to eat. At the end of the meal, the trencher could be eaten with sauce but could also be given to the hungry. You know if you didnt feel like eating your plate.

NB: Trencherman / 'trɛn(t)ʃəmən/ n. HUMOROUS a person who eats in a specified manner, typically heartily.



KVASS

Is a fermented, lightly carbonated drink made from sweet ingredients and bread. Not very common aside from Baltic or Slavic communities.

Kvass can be made using scrap, stale or even burnt bread, or even old cake.

A Latic Acid fermentation will give a nice sour taste, and also a very mild Alcoholic fermentation (<1.5%), gives us the carbon dioxide, the fizz.



Thank-you to our DEATH LEMONS: Eugene and Zarien from Southland Boys High; Channele, Chriselda, Jay and Sam from Southern Institute of Technology.