



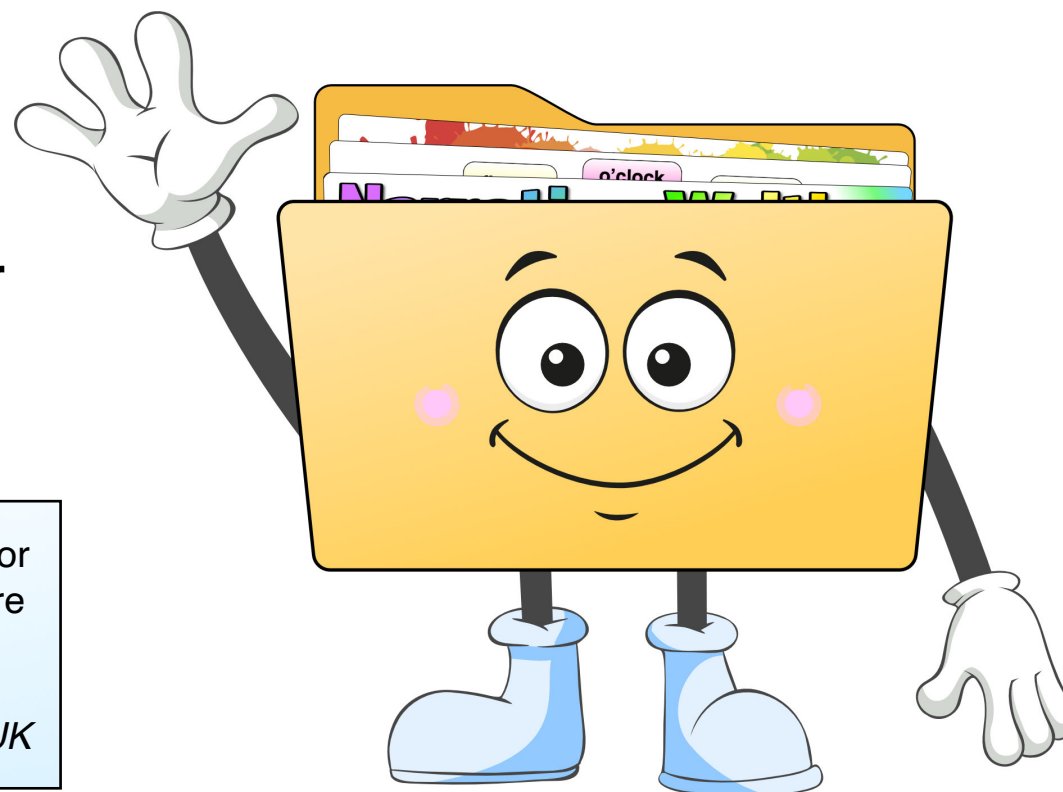
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Bobotie



Bobotie is a South African casserole made using curried ground beef layered with an egg custard topping. The first recipe for Bobotie appeared in a Dutch cookbook in 1609.



Dim Sum



Dim Sum is an assortment of small Cantonese dishes usually served on bamboo stems. Dim Sum can be savoury or sweet, steamed or baked, eaten as a light meal, or for brunch. Popular types include buns, wraps, noodle rolls, tarts and puddings.



Falafel



Falafel is a popular Egyptian dish consisting of balls or patties made using chickpeas or lava beans, flavoured with herbs and spices which are then deep-fried. Falafel can be served in a flatbread, in a wrap or as a snack on its own.



Falooda



Falooda is an Indian cold dessert made with vermicelli, milk, rose syrup and sweet basil seeds served with ice cream. Falooda is traditionally served in a glass layered with ingredients such as jelly, nuts and mango pulp.



Haggis



Haggis is a savoury Scottish pudding made using minced sheep offal (heart, liver and lungs) mixed with oatmeal, suet, onions and spices. Traditionally cooked in a sheep's stomach, it is commonly served with neeps (mashed turnip) and tatties (mashed potato).



Paella



Paella is a Spanish rice dish made with seafood, chicken, and vegetables. The original dish included snails or rabbit. The word 'paella' comes from the Latin word patella, which refers to the large, round pan used to cook the dish.

