



Production by Eduardo Berti

As part of the European 3 Kitchens project, which supports migrant women in their volunteering, employment, and entrepreneurship journeys through cooking, writer Eduardo Berti attended the closing ceremony organized by Marie Curry in Bordeaux. Based on the stories shared by the participants, he composed a sensitive text combining culinary memories, life stories, and gestures of transmission.

BATBOUT

Dilute the yeast in lukewarm water

Feel the flour and semolina flowing dizzily between your fingers

Form small round buns

What I miss most about the dishes of my country is not so much the taste as the smell, I love when my house is filled with those dear aromas. Cooking is my passion and it takes on its full meaning when I can pass on to my children certain dishes, certain traditions that I received in my youth from my mother. Of course, no two people prepare a recipe in the same way, each of us gets a result that is unique to us, but that does not prevent transmission. I like to prepare, for example, seafood pastillas that my mother used to serve me...

Stuff with lamb tagine.

Add a pinch of salt.

Top with some prunes.



KLEPON

Open the drawer containing the glutinous rice flour.

Grind some pandan leaves.

Make a smooth paste with the water.

Food and flavors are part of our history, our memory, and our way of being. People sometimes ask me about Indonesian cuisine, and I usually answer that each of our islands is a world apart, and just as we have different languages on the islands, we have varied foods and recipes, we have specific rituals and customs, whether in Sumatra or Java.

Look for the gula jawa, but in another drawer.

Should I grate the coconut or use it already grated?

Sing while coating.



KOUTI

Make a shopping list: bananas, carrots, lemon.

Choose each product carefully.

Don't forget the cassava!

I already had many ideas, but now I have wings to let my ideas fly: for example, I would like to open a restaurant, I imagine a small, well-lit place where customers could taste and mix dishes from Guinea, Portugal, and France; it would be a bit like the story of my life: the country where I was born, the country where I spent a few years, the country where I live now. I could offer, for example, a rice pudding by combining the recipe from my country, which normally calls for peanut powder, with the recipe from here.

Prepare the meatballs, which will be more oval in shape.

Heat the oil.

Wait until the golden color appears.



BOREK

Wonder if there are any brick pastry sheets left.

Wondering if there is any ground meat left in the fridge.

Or maybe the meat will need to be ground?

I had the chance to do two internships in two restaurants in the city, I learned a lot and at the same time I felt very good about myself; my project is to sell cakes and pastries at the markets; also savory ones, why not, that will probably come later. I love preparing dishes like baklava. Food opens doors and it is a language, just like music, which does not need translation.

Take a pan.

Give in to temptation and eat a small piece of goat cheese while preparing it.

Say aloud, like a kind of prayer: pepper, turmeric, cumin...



BAO

Pour one kilo of wheat flour into a bowl.

Slice the onion, carrot and spring onion.

Toss a coin: pig or chicken?

I've lived in France for a long time, but five years ago my mother came from China to settle here in Bordeaux, which marked a reunion with her, with my past and with the flavors of my country. I love cooking with my mother, shopping, choosing products like Jiu Cai, watching her make dumplings, discovering her little seasoning secrets, seeing how she decides how much ginger, garlic or anise to add, deciding together whether we'll make the dumplings in a pan or steamed, imagining that we're doing this in a professional setting, setting up a stand at a market or creating a restaurant together... Why not?

Cut the chicken into small pieces.

Look for the soybeans that were fermented three days ago.

Choose between different bamboo baskets.