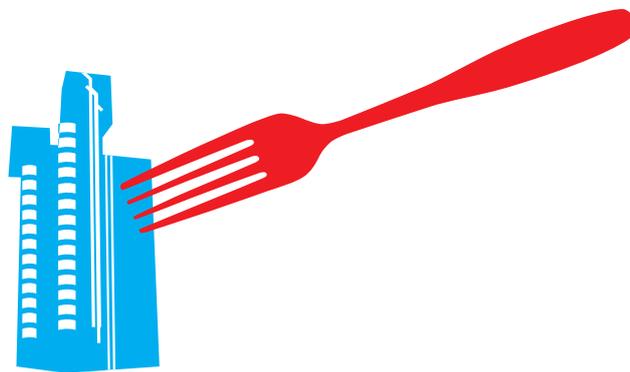


Recipe to build Lloyds of London



Ingredients

20	small rye bagels
500 g	cream cheese
500 g	smoked salmon
	black pitted olives
	fresh dill

Method

- Slice bagels horizontally in half leaving one whole. Butter the sliced bagels and spread with cream cheese. Then cut all the halves vertically.
- Add a slice of smoked salmon to each half bagel and garnish with dill.

Assembly

- To start building the two towers of Lloyds of London, use the whole bagel as a solid base and next to it place another bagel segment leaving a 2 inch gap in between.
- Insert vertically two wooden skewers into the whole bagel and another two into the half bagel. These will secure the levels of the completed building.
- To build the next level, place one half bagel directly on top of the whole one with the straight side to the centre of the building. Make sure the bagel goes through two skewers to hold in place.
- Carefully place two pitted olives down the other two skewers. Place the second bagel section over the olives again with the straight side facing the centre.
- Assemble a further 3 levels to the building ensuring that you place an olive down each skewer before placing the bagel on top.
- To finish, place one half bagel facing upwards on top of the two towers ensuring that the four skewers go through it.
- Admire your creation – then gobble it all up!

Preparation time: 15 minutes

Cooking time: none

Building time: 30 minutes

This recipe was designed by Project Phakama UK for Lift's Eat London event on Saturday 28 April, 2007.



Project Phakama UK

Project Phakama is an international youth arts organization initiated by Lift in 1996 with partners in South Africa. Now an independent organisation, Phakama embraced new partners in Argentina, Brazil, India and other SADC countries.

Working on Eat London is Project Phakama UK, a group of young emerging artists originally from Africa. Phakama uses high quality arts as a tool for social engagement and cultural exchange. As well as placing value on the arts we create, we also value the social time we spend together. Eating together enables new ideas and creative conversations to flourish. The creation of a piece of drama, a poem, a dance or cooking and eating a meal are equally important ways for those involved to work together and hold enlightened moments of conversation, exchange and learning.

Rituals and memories around food are particularly resonant for the group. Remembering and experimenting with recipes from past histories are precious and poignant. Eat London touches the root of Phakama's values of sharing, exchange and celebration.

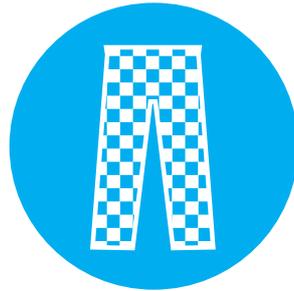
Project Phakama UK's participants include:

Osman Bah, Fienga De Masi, Abdoul K Diallo, Moussa Keita, Adrienne Kossa, Noelle Mapianda, Tabitha Neal, Enitan Oriola Osinaike, Elaine Partington, Alpha Amadou Thiam.

Project Phkama UK's facilitator is:

Julie Thérond.

To see more landmark recipes from Eat London visit www.liftfest.org.uk



Lift

