

TASTE OF ART

FEATURED RECIPE



PAN DE BATATA

FROM MADE BY LINO



INGREDIENTS

- 2lb Batata (White Sweet Potato or Orange Sweet Potato)
- 3/4c chickpea flour
- 1c Full Fat Coconut milk (can)
- 1 1/2c whole milk (sub soy milk for vegan)
- 4 eggs
- 2c Brown Sugar
- 1c unsweetened coconut flakes, fine
- 1 TBS freshly grated ginger
- 1 TBS Cinnamon
- 1 tsp black pepper
- 1/2 tsp nutmeg
- 1/2 tsp allspice



Photo from *Hispanic Kitchen*

- 1/4 tsp clove
- 1 tsp salt
- 1 stick butter
- 9x5 bread pan or any vessel you have available to bake with
- nonstick spray

1. Preheat oven to 350
2. In a saucepan, heat coconut milk, whole milk, butter and spices on medium for about 7-10 minutes. We are looking for a slow simmer/a gentle rolling boil
3. (Turn off burner after 10 - 12 minutes)
4. While the milk is heating, peel and grate your sweet potatoes. A food processor works great here or this can also be done with a hand grater - small/medium sized.
5. Whisk sugar, eggs, coconut flakes, chickpea flour and batata together
6. Once the milk mixture isn't scorching hot, slow stream into the sugar, egg and batata mixture, whisking constantly as you slow stream.
7. Line your bread pan with parchment paper or spray with nonstick spray
8. Pour your combined mixture into your baking vessel and bake for 40-50 minutes or until the top is browned and the batter is thoroughly cooked.
9. The End!

Equipment needed:

9"x5" bread pan or any vessel you have available to bake with, medium saucepan, peeler, hand grater or food processor, whisk, large bowl, stirring spoon, knife, parchment paper

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This project was made possible in part by the Institute of Museum and Library Services, American Rescue Plan for Museums and Libraries.

Taste of Art weaves culture and history together by pairing cuisine and recipes from the local SouthSide Bethlehem community with works of art from LUAG's permanent collection. Through interactive lectures, DIY-at-home tastings, storytelling, and discussion, individuals of all ages and backgrounds will experience the intersection of art, cultural heritage, and cuisine. Interactive lectures and cooking demos are offered in partnership with Maite Gomez-Rejón of ArtBites.net.



(1) **Marie Carmen Orizando Diaz**. Cabo Rojo. "Estrella Roja Del Suroeste", from the portfolio "Relatos". 2013. Digital print. (2) **Marie Carmen Orizando Diaz**. Enriquillo. "El Cacique Del Sur", from the portfolio "Relatos". 2013. Digital print. (3) **Marie Carmen Orizando Diaz**. Punta Ocoa. "El Sol Del Sur", from the portfolio "Relatos". 2013. Digital print.

FEATURED DRINKS

SLUSHY REPUBLIC COCKTAIL

2 ounces rum
1 ounce kahlua
1 ounce coconut milk
ice
coffee beans for garnish, optional

In a blender combine the rum, kahlua, coconut milk and ice. Blend and pour an equal amount into each glass. Garnish with a coffee bean and serve.

SLUSHY CAFE CON LECHE DE COCO MOCKTAIL

2 ounces espresso
1 ounces coconut milk
1 ounces condensed milk
ice
coffee beans for garnish, optional



Unleash your senses as you experience the tastes, smells, sounds and visuals of the Dominican Republic. Join us as we travel south and partner up with **Melanie Lino, Founder and Head Baker of Made by Lino and the co-owner of Lit Coffee Roastery and Bakeshop.**

Melanie Lino was born & raised in Allentown PA, spending parts of her childhood with family in the Dominican Republic during the summer months. She is a small business owner and activist in the Lehigh Valley. You can find her making food for her community at @madebylino / @lit610, and also planning programs and meetups for Afros in Nature, a collective aiming to connect Black, Indigenous, and People of Color (BIPOC) with nature.

