

The Taste of Local & Family Food

Discovering Traditional Food from
Homes in Malta & Italy
Recipe Book

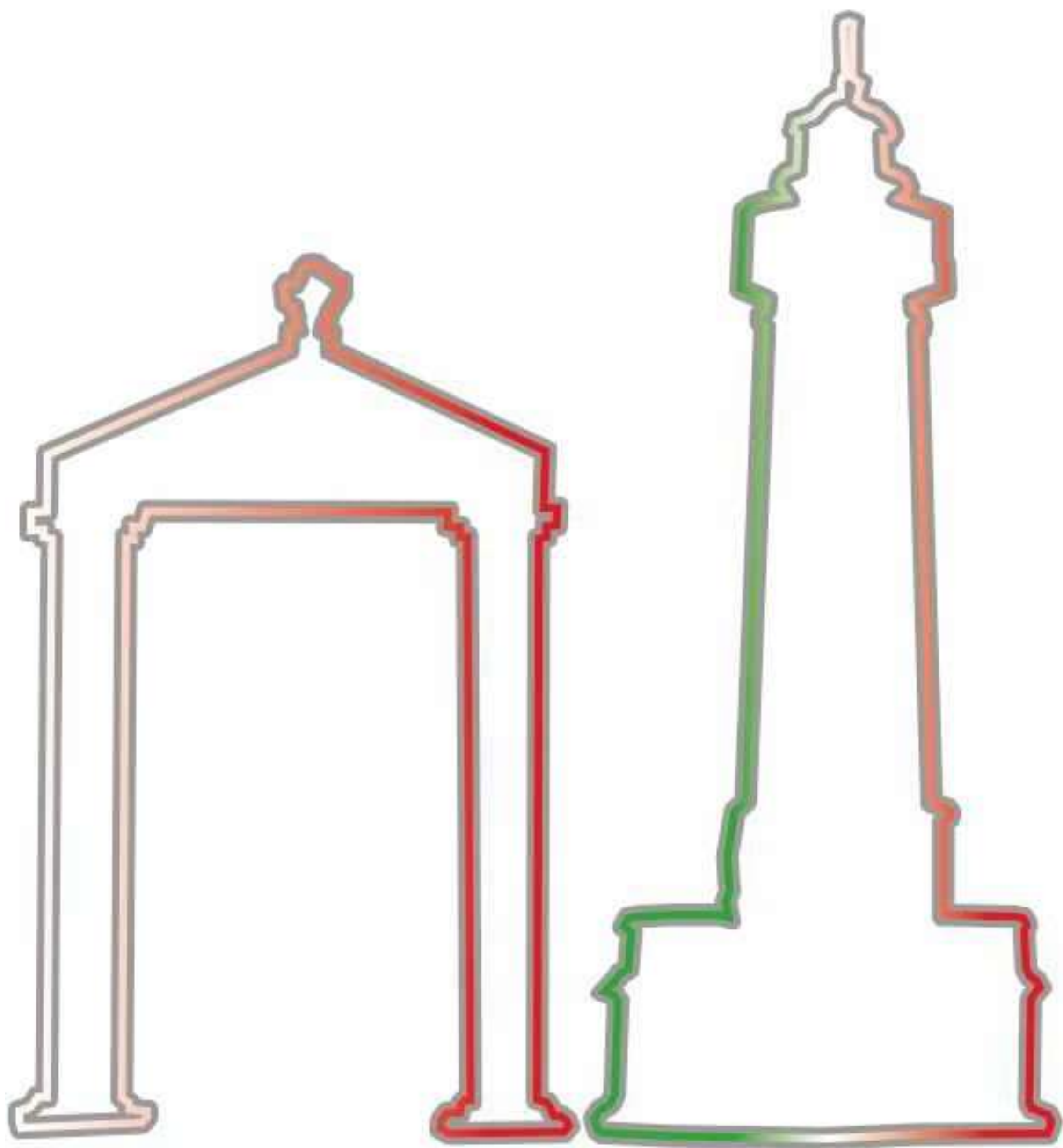


Our Journey: Let's Continue the
Conversation!

Erasmus+ KA2 Transnational Youth
Initiative: Exchange of Good
Practices

2019-3-MT01-KA205-074043

Dyslexic Teens Dialogue – Malta
Dis...correre - Italy
2020 - 2023



Visit our website
www.mylearningtolearn.com





Our Journey
Photos from our album

"Everything begins with an idea" - Earl Nightingale

THE TASTE OF LOCAL & FAMILY FOOD

COMPILED BY
EMMA MANICARO

Due to the delay of our Erasmus+ Transnational Youth Initiative project caused by the COVID-19 pandemic, our youth meetings were mainly held online. Mary Rose Formosa, the Maltese project coordinator, and I thought of creating something to serve as an icebreaker between the two groups, Dyslexic Teens Dialogue from Malta and Dis...correre from Italy. The idea of creating a recipe book came to mind as it would unite our two groups on one shared task. All of the recipes are personal ones and come from each member's family and country traditions. This activity is a vivid example of team building. I am currently in my first year at Sixth Form and due to the Systems of Knowledge project, I wished to create something which exhibits our partnership through culinary culture exchange hence fostering the values of responsible citizenship.

MY EXPERIENCE

I created a Google Form to collect the recipes from all team members. Sarah Cassar Dymond designed and edited the recipe book and I assisted in the process of completion. This recipe book was distributed as a gift to all the Maltese and Italian Erasmus+ participants in July 2022 when the groups met in Malta. The compilation of the recipe booklet enriched me in many ways. It offered me the possibility to work with young people and adults from both countries. organize and plan my work while exploring my creativity to make it attractive and useful.

CONCLUSION

I hope you enjoy browsing through this book and trying out some of the recipes featured as much as I enjoyed creating it!



18 July 2022

Emma Manicaro

[Manicaro]



Dyslexic Teens Dialogue is an informal youth group from Malta. The group members are young people aged 13 years of age and over, with or without a profile of dyslexia. The group was set up by 11 teenage boys and girls in 2011 and we have not looked back since. Our aim is to start a conversation about dyslexia with everyone so we can increase awareness of what dyslexia is and how it can impact lives. We love creating and implementing youth projects under the Erasmus+ programme and this is our 3rd project since 2015!



Il gruppo Dis...correre essendo per la maggior parte molfettesi, la fondatrice ha pensato di "italianizzare" un parola in vernacolo: conversare, parlare. Questo perché in questo gruppo noi parliamo e ci confrontiamo. La parola è stata divisa perché contiene una della nostre caratteristiche: la dislessia.



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