Ethiopia Green Restaurant Dubai

Deira, Dubai, United Arab Emirates

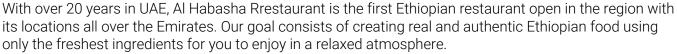
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listing Summary

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listing Description



Ethiopian cuisine is one of the world's best kept secrets. Essential parts of Ethiopian cookery are **berbere** (spicy red pepper paste), **niter kibbeh** (a spice-infused butter) and injera. Injera is made from a locally grown cereal called **Teff**, which is found only in Ethiopia. The sourdough pancake-like bread of Ethiopia, is made from a fermented teff batter – in this way, it has a slightly tangy flavor and a wonderful light and airy texture.

A typical meal will consist of a large injera, the size of a round coffee table, on which other dishes are placed such as beef, lamb, vegetables and various types of lentils accompanied by a spicy stew. Food is an exotically spicy mix of vegetables, slow-simmered meat or grain stews, and fresh meat sautés. Ethiopian dishes are prepared with a distinctive variety of unique spices, which lend an unforgettably striking dimension to its exotic cookery.

