

## Documentaries & Factual - Food



### Slumfood Millionaire: Provinces

**Episodes:** 6 x 30 mins

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We're back with another season of *Slumfood Millionaire*, with more talented cooks from slums living in the provinces of Asia. And they're here to show us that you don't need a lot of money to make the most delectable dishes.

Chicken heads and feet are made into finger-licking snacks. Brains and offal are transformed into the most savoury dips. Humble vegetables form the backbone of spicy stir-fries full of umami.

Foraging, catching or making do with the cheapest cuts, these amazing cooks are creating mouth-watering, unique dishes inspired by provincial flavours and their memories of home and childhood.

Not only are they sharing their recipes, they are also sharing a slice of their lives and who they are.

From forest longhouses to floating villages; in neighbourhoods built on steep slopes or on stilts; we reveal their heartwarming stories and discover the food economy that ensures affordable, bountiful meals are enjoyed, even with the most limited ingredients.

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### Episode 1: Pasil, Cebu

What food fuels the slum that never sleeps?

Pasil, home to the Philippines' oldest port and an important fish market that the entire Cebu city revolves around, is buzzing 24 hours a day. Whether at midnight, pre-dawn or the morning rush, there are always people looking for a filling meal for cheap.

Around the clock, these food vendors are cooking up incredible dishes using offal and offcuts like brain and liver or cheaper fish to create belly-warming dips and soups. And these residents have each other's back, providing freebies like a gravy that allows unlimited dips to a seafood grilling service at no extra charge. This slum's food economy is out to help those with little to spare.

### Episode 2: Kali Code, Yogyakarta

Yogyakarta's Kali Code is known for two things: its colourful slum dubbed the Rio de Janeiro of Indonesia; and the delicious delights sold at its angkringan, the iconic food carts peddling everything from breakfast meals to supper snacks.

We discover the close-knit community of women – housewives looking to supplement their family income who produce mouth-watering meals cooked out of their humble kitchens and supplied to angkringan.

Their star ingredients are cheap cuts that restaurants do not use. Watch how they turn chicken heads, chicken feet and chicken bones, into their savoury and sweet signature dishes like Tulang Ayam Rica-Rica and Ceker Krispi.

### Episode 3: Koh Klang, Krabi

Krabi's Koh Klang may be a mere eight kilometres away from its affluent mainland and tourist hotspots, but it's a world away in reality.

Home to multi-generational fishing families, life is simple and money is tight. But they're still eating well on the bounty that nature gives.

From black crabs captured in traps, to stingrays and giant sea snails in their fishing nets, this exotic catch is brought home and transformed into simple, nourishing dishes with the distinctive flavours of Southern Thai cuisine.

From umami fresh giant snail salads to spicy stingray stir-fries and rich, creamy crab curry, the island's residents show that when you catch what you eat, the results can turn out to be truly amazing.

### Episode 4: Bintulu, Sarawak

When the forest is your supermarket, you won't go hungry.

In the industrial town of Bintulu, residents unable to afford rent have found refuge on empty land. Clearing trees to build makeshift homes and growing their own food in the process, they make simple yet tasty meals that make the most of the meagre income they earn from manual labour jobs.

They show us the absolutely scrumptious dishes whipped up using their free-range chickens and river fish, the flowers and buds of bananas and papayas planted behind their homes, and sourced bamboo shoots and wild plants from the forests in their backyards, just as their Iban ancestors have done for generations.

### Episode 5: Long Xuyen, An Giang

Can't live on land? No sweat. For the residents of the unique community of the Long Xuyen floating village in An Giang province, the river provides.

From seasonal fish and shrimp fished right outside their boat houses, to river plants growing wild and abundant along the banks, this rich bounty is never in short supply. Humble fermented fish pastes give full-bodied flavour to a nutritious hotpot full of river catch, and a beautiful harvest of wild neem plants constitute the tart base of an incredible salad.

The people of Long Xuyen are proof that life on the river is just as good as life on land.

### Episode 6: Kolkata, West Bengal

In the heart of Kolkata, on the river bank of the Ganges, lies the potters' enclave. Within this heritage neighbourhood, each street is filled with over 300 years of history, where artisans and labourers work around the clock producing religious clay idols or drive the cottage industry of garment factories.

That's where our talented cooks come in – the food entrepreneurs feeding this workforce 24/7. They know how to turn mealtimes into business opportunities, by selling affordable and authentic food that's delicious and doesn't burn a hole in your pocket.

Discover quick and tasty staples using humble local ingredients like potatoes and chickpeas, with a touch of unique Bengali influence like poppy seeds and asafoetida, to create aromatic and delectable dishes that cater to the local palate.

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