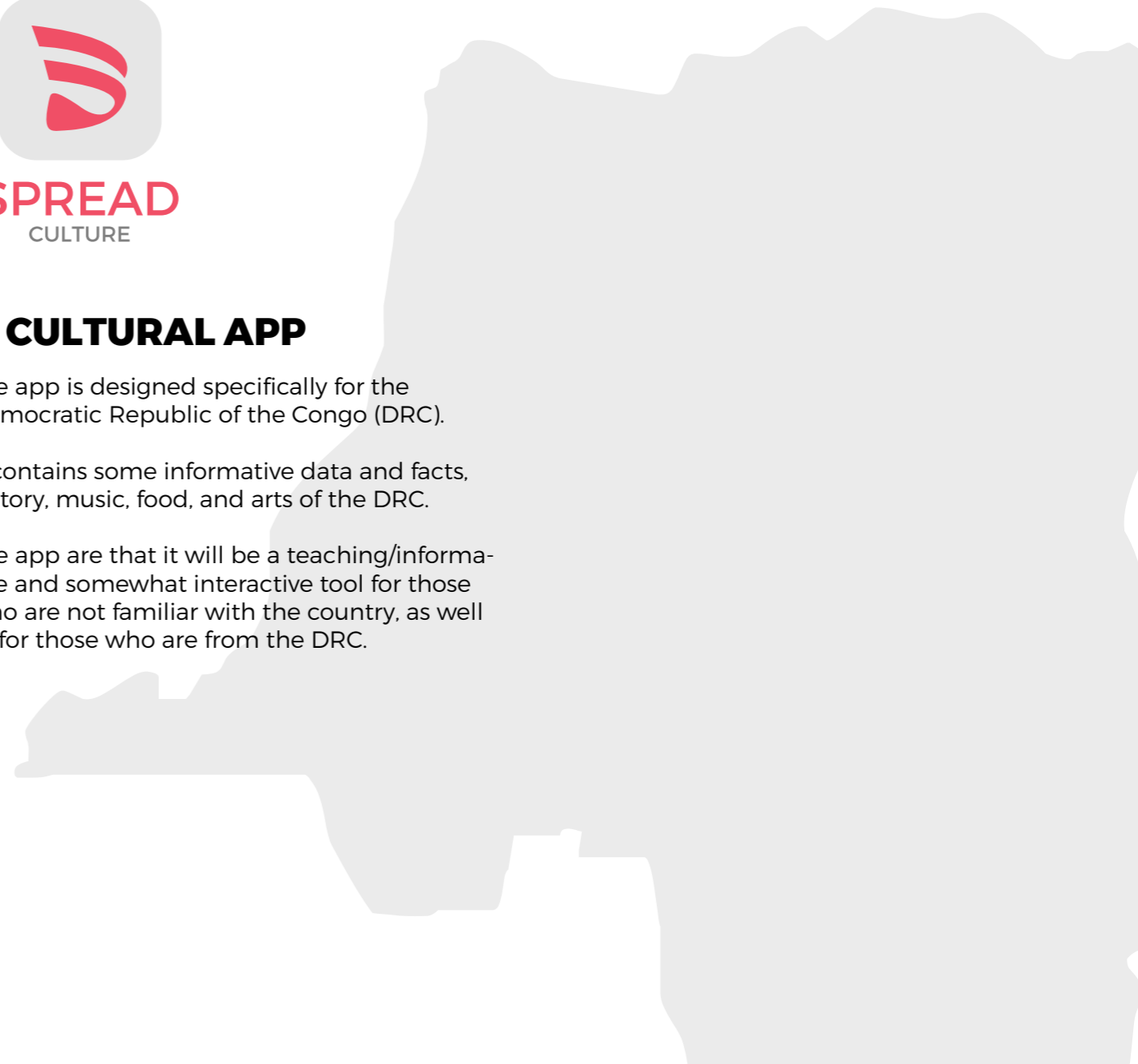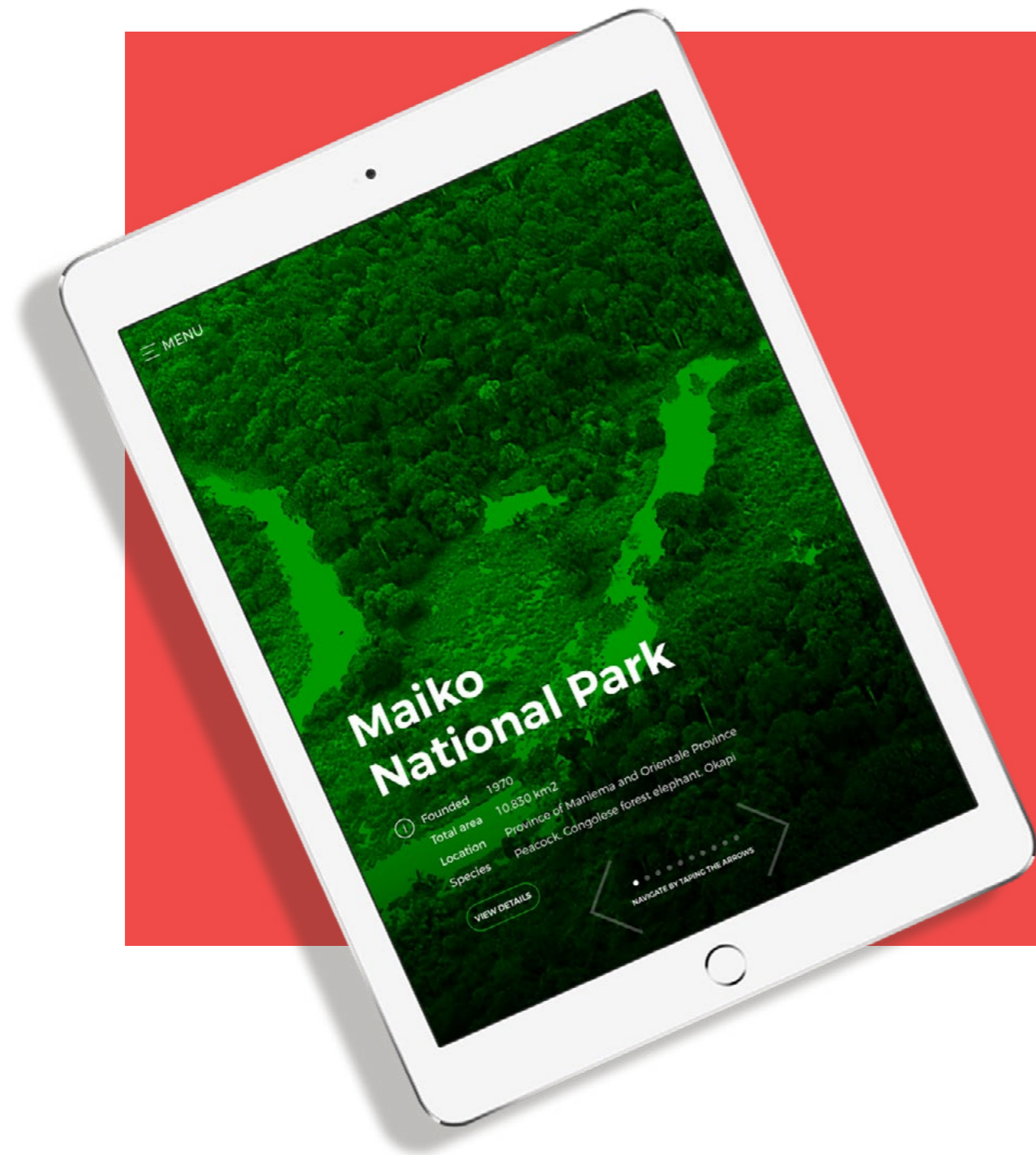SPREAD
CULTURE

A CULTURAL APP

The app is designed specifically for the Democratic Republic of the Congo (DRC).

It contains some informative data and facts, history, music, food, and arts of the DRC.

The app are that it will be a teaching/informative and somewhat interactive tool for those who are not familiar with the country, as well as for those who are from the DRC.

SPREAD
CULTURE

PLACES

The app also acts as a traveling guide to exploring the DRC, and provide travel accommodations for the users.
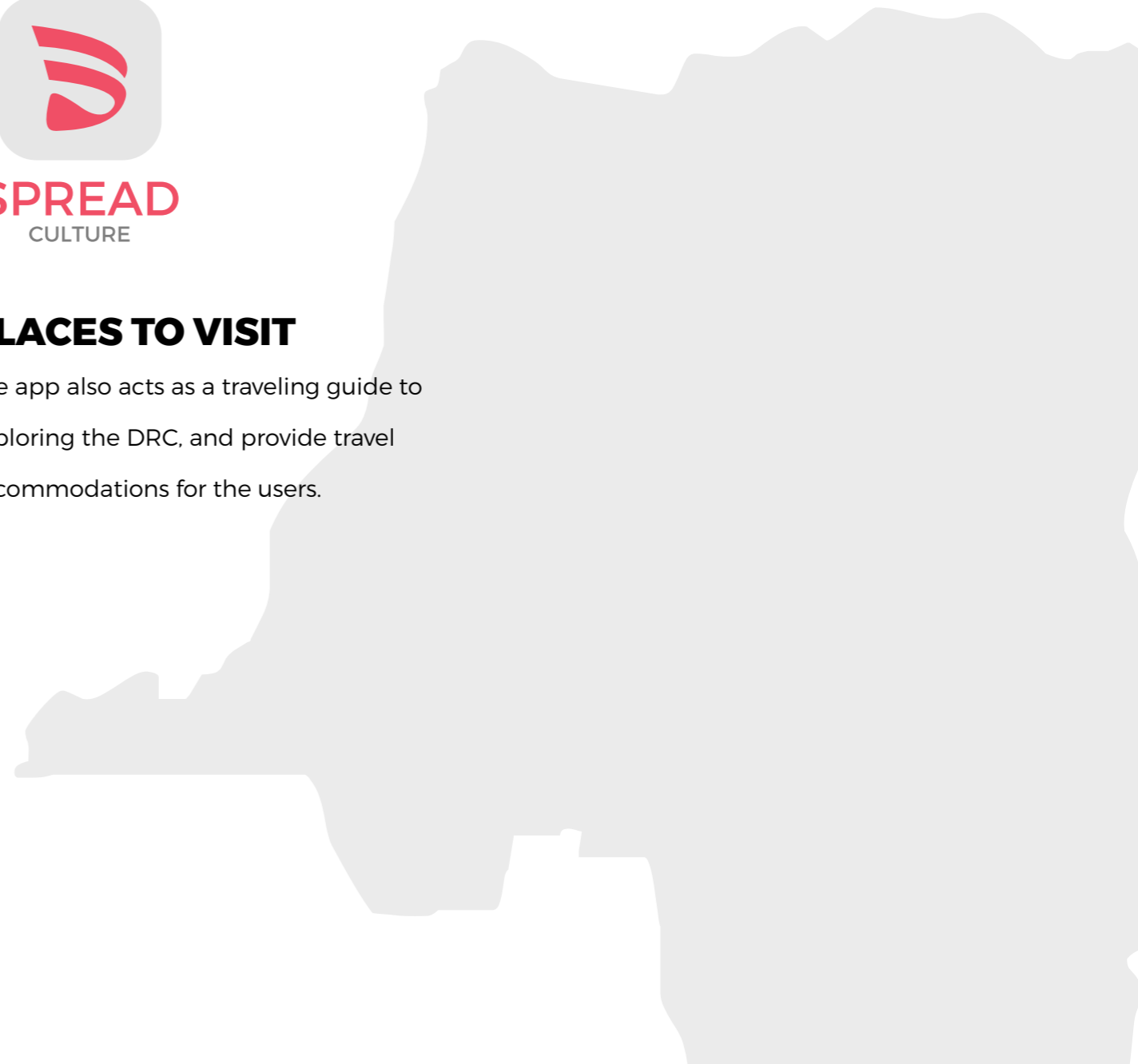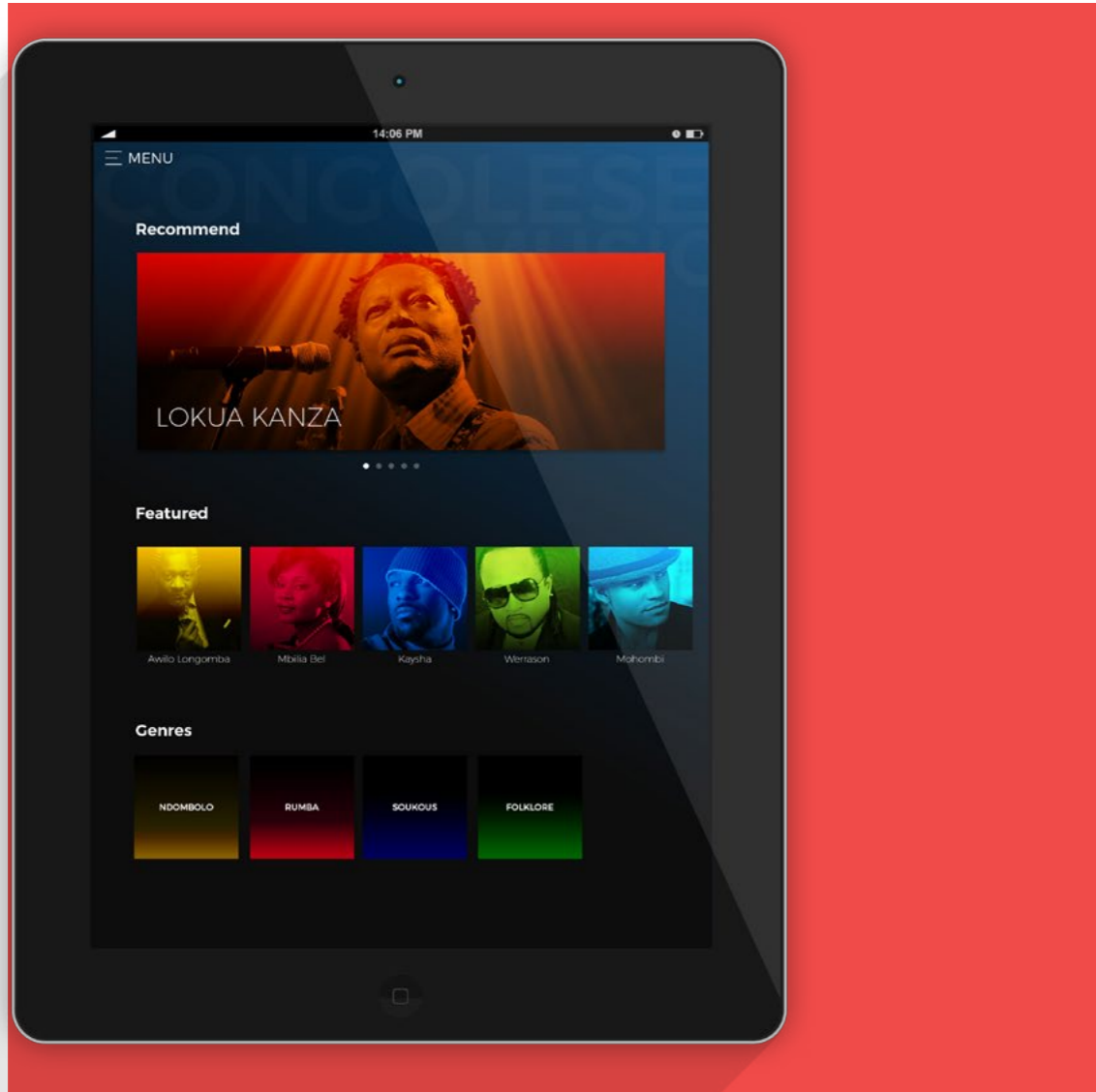
SPREAD
CULTURE

PLACES TO VISIT

The app also acts as a traveling guide to exploring the DRC, and provide travel accommodations for the users.
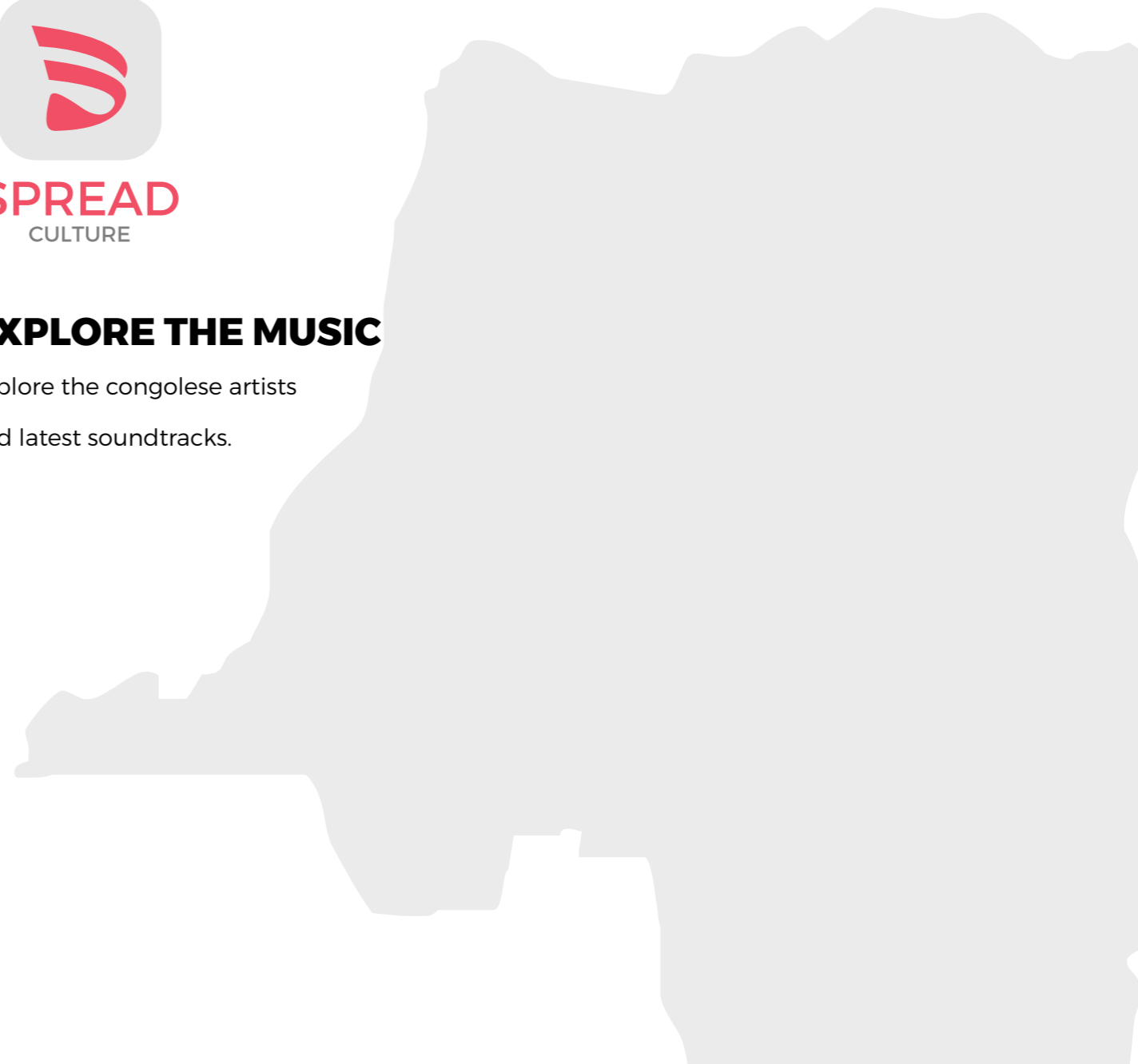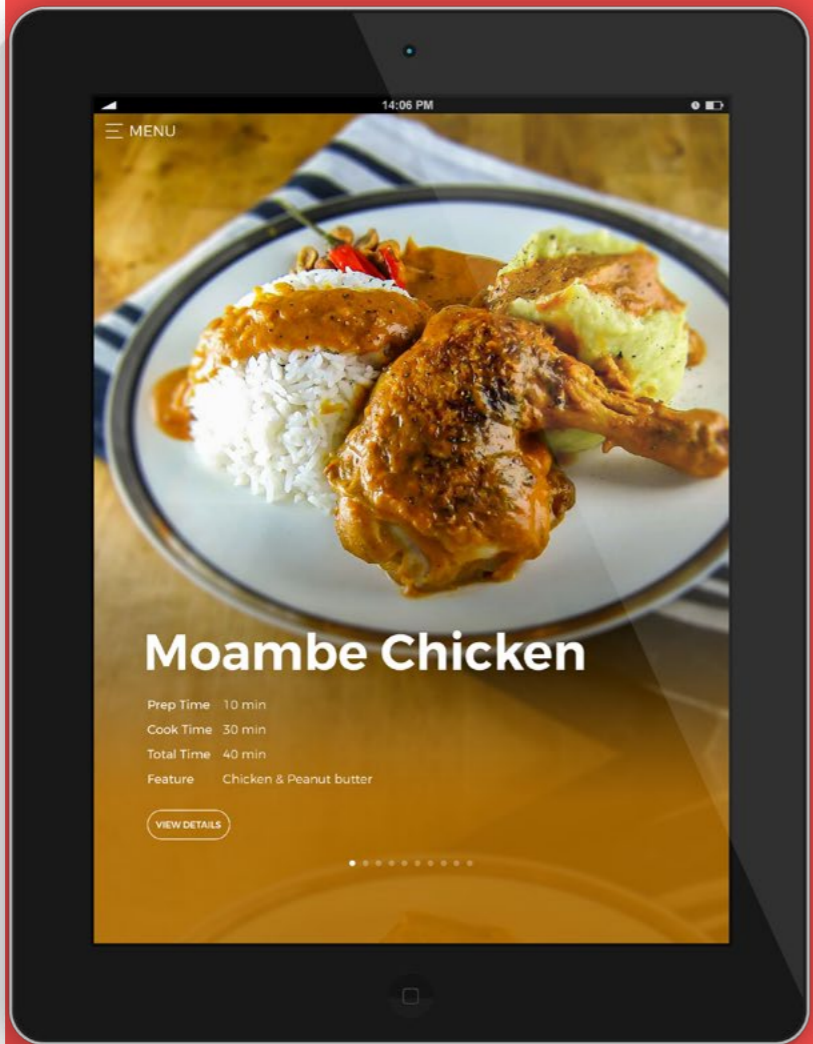
EXPLORE THE MUSIC
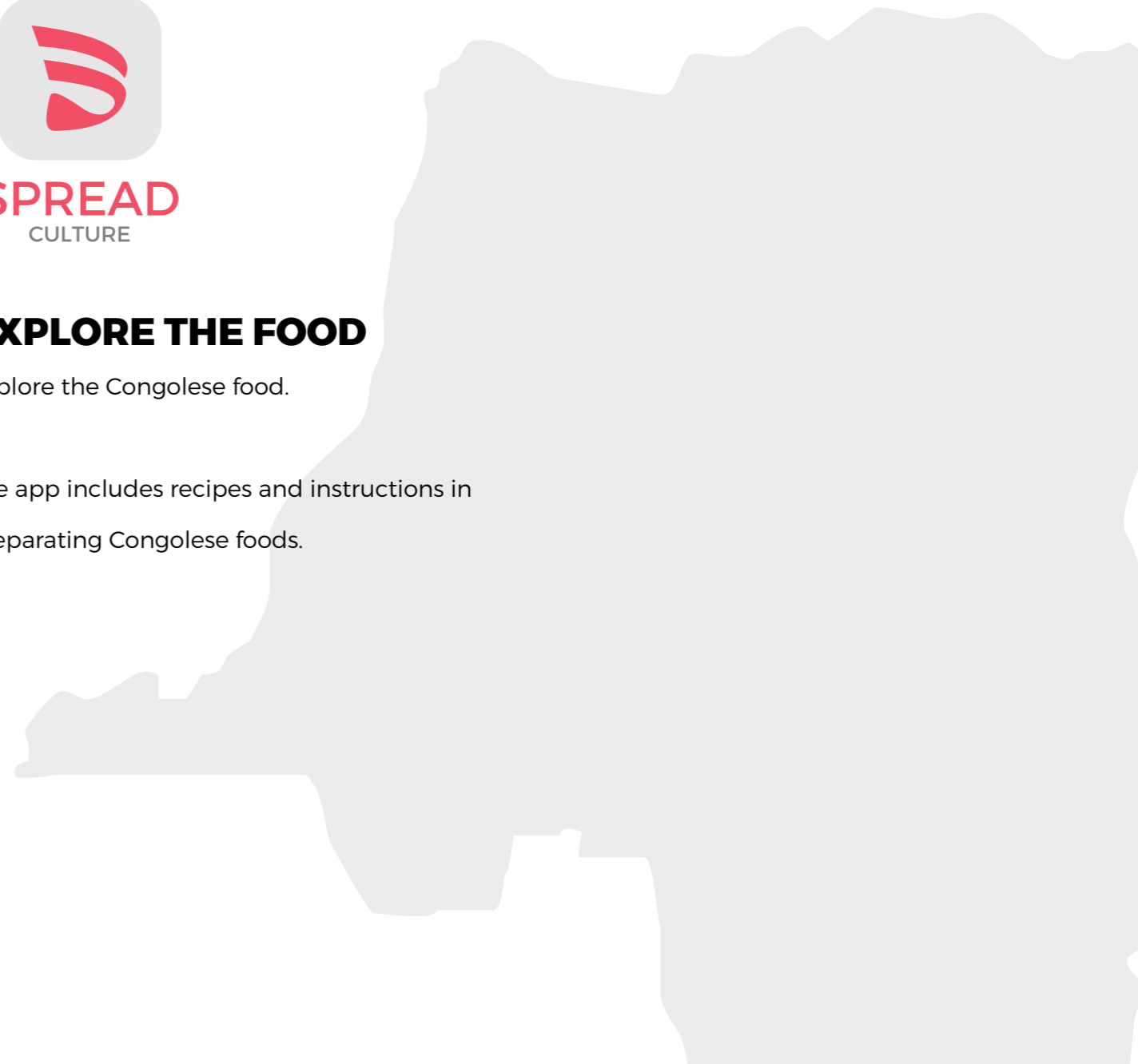
Explore the congolese artists

and latest soundtracks.
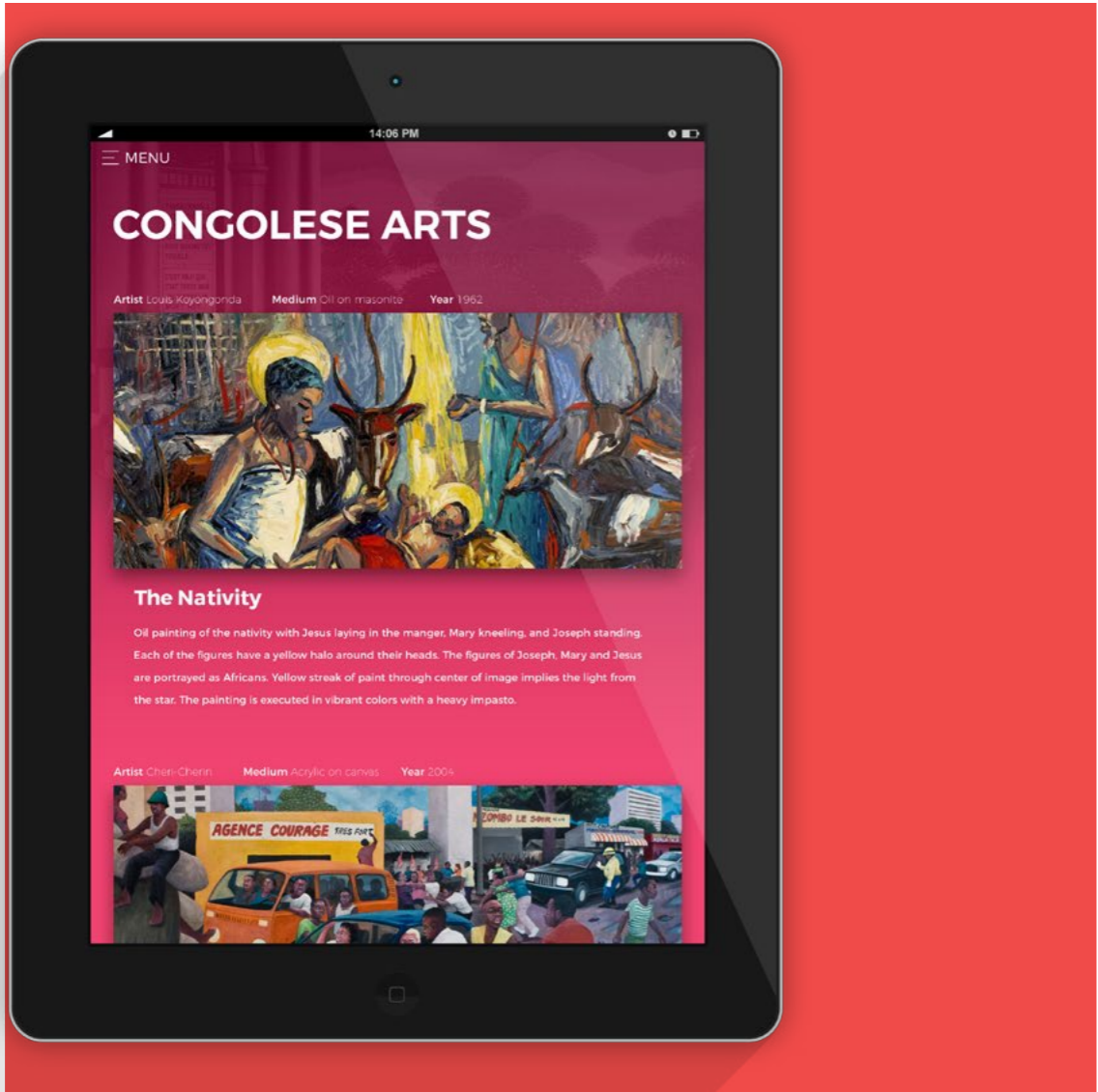
EXPLORE THE FOOD

Explore the Congolese food.

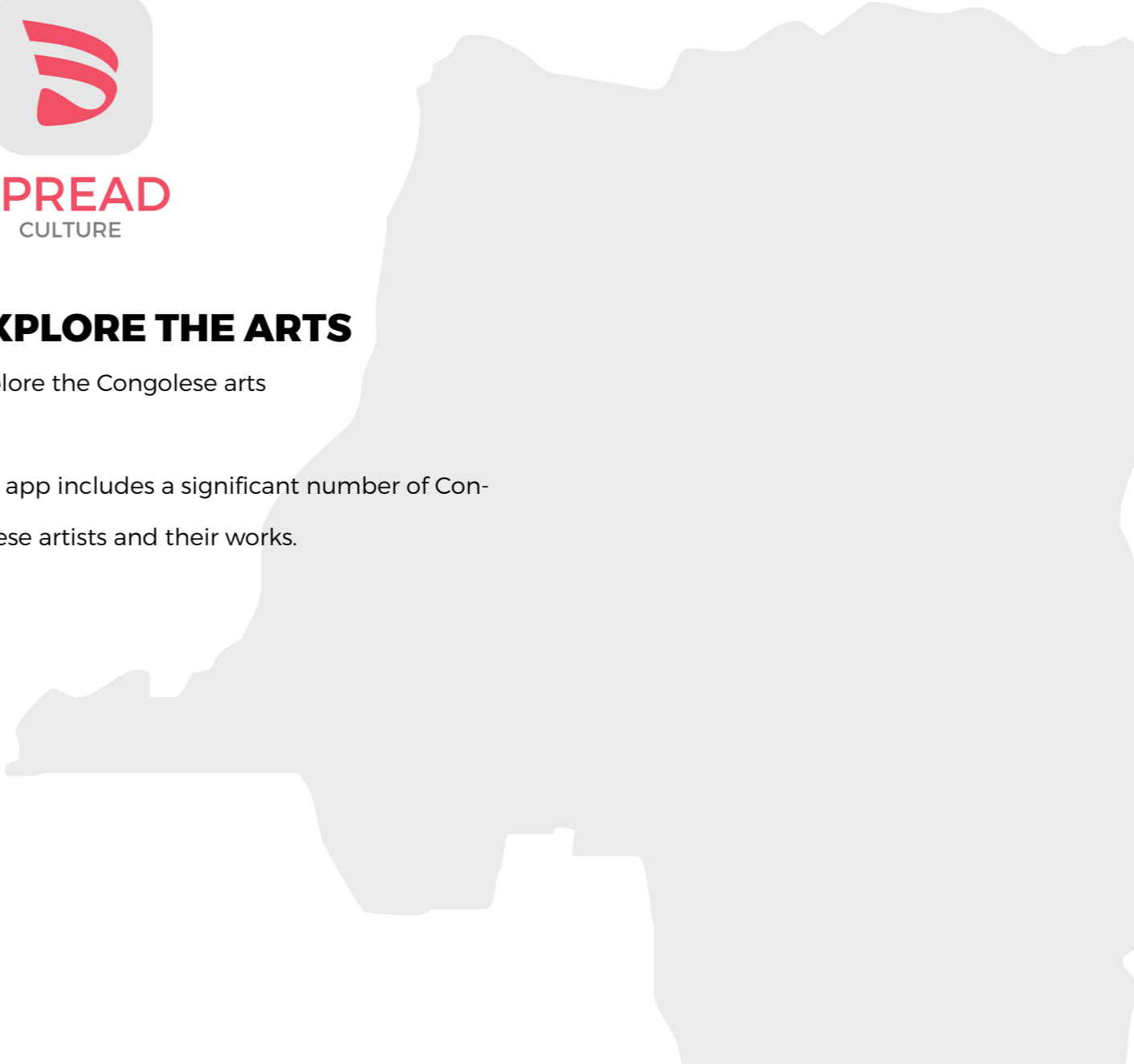The app includes recipes and instructions in preparating Congolese foods.

EXPLORE THE ARTS

Explore the Congolese arts

The app includes a significant number of Congolese artists and their works.

SPREAD
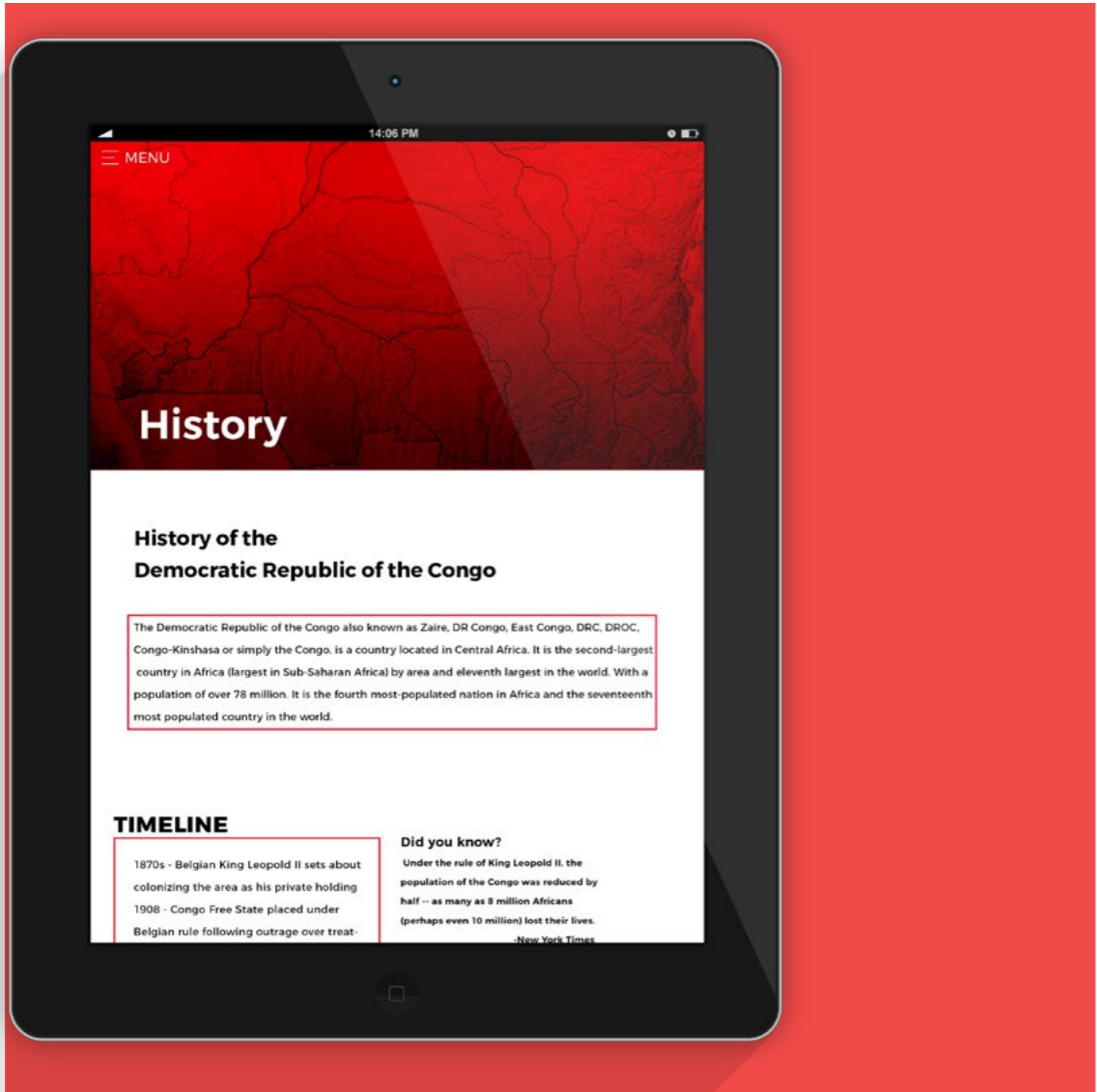CULTURE

GUIDES & TIPS

Giving the users tips on what to do,

and what not to do while in the DRC.

SPREAD CULTURE

HISTORY

Learn about the Congolese history

Moambe Chicken

Prep Time   10 min
Cook Time   30 min
Total Time   40 min
Feature   Chicken & Peanut butter

Ingredients

1 3-4 lb (1.4-2 kg) chicken, quartered (or chicken pieces)
6 tablespoons (88ml) organic red palm oil
2 medium onions, diced
3 cloves of garlic, pressed
6 oz (170g) can of tomato paste
14.5oz (411g) can of diced tomatoes
1 in (2.5mm) ginger root, grated
1 teaspoon red pepper flakes
1 cup (237ml) water
salt to taste (about 1 teaspoon)
½ cup (125g) natural peanut butter

Instructions

1 Dry chicken pieces well with paper towels
2 Heat heavy Dutch oven with palm oil on high
   until shimmering, almost smoking
3 Sear chicken in batches until golden brown,
   about 4-5 minutes per side, remove and set-aside
4 Turn heat to medium-low and sauté onions until
   golden brown, add garlic stirring constantly and
   cook until fragrant, about 30 seconds

SPREAD
CULTURE