

Ravitoto sy henakisoa

INGREDIENTS

1 lb ground Cassava leaves
2 tomatoes
1 onion
4 cloves of garlic
1 habanero chili
1 lb. pork
1 green onion
2.4 tsp ginger
6.8 oz. coconut milk
1 pinch of sugar
1 tsp salt



Image taken from: <http://theamerican.mg/index.php/destination-madagascar/item/53-how-to-prepare-the-malagasy-traditional-dish-ravitoto-sy-henakisoa>

PREPARATION

Cut the pork in small pieces and then add a pinch of salt. Slice the onion, tomatoes and garlic and put aside.

Sauté pork for a few minutes then add garlic and onions. A few minutes later add tomatoes and a pinch of sugar. After few minutes add the ground cassava leaves and some water to cover the pork (about 2 cups)

When it comes to a boil add the coconut milk. Cut the habanero and the ginger and add to the pot with the rest of the salt.

After about an hour, cut and add green onion. You can serve with cut rice.