

## CASSAVA in AROMATIC COCONUT MILK



*Cassava is a delicious root veggie and can be used like a potato in salads, curries and stews! In the wet season, if you would like to use home grown herbs, can substitute dill and thyme for basil or Thai coriander*

### INGREDIENTS

**3 Cassavas (medium sized) or one large one- about 1.2 kg**

#### Sauce-

**2 cans of coconut cream/ milk or even better fresh !**

**5 cloves garlic or garlic chives- cut up**

**Local herbs, (Thai basil and Thai coriander recommended)**

**Spring onions/ shallots**

**A pinch of cumin seeds**

**A 3 cm piece of galangal**

**A pinch of salt, some pepper**

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- **Cut the cassava in small cubes and be sure to not include the darker centre part of the root.**
- **Boil these cubes up, until tender but still firm**
- **While these are boiling make the dressing**
  
- **Crush, grate or finely chop the garlic**
- **Fresh galangal or ginger**
- **Grate the galangal or ginger**
- **Cut the herbs and spring onion finely**
- **Add in the cumin**
- **Fry this mixture up and add in the coconut cream**
  
- **Pour the sauce over the cooked cassava and mix through while warm**
- **Serve in a bowl as a fantastic side dish with a sprinkle of spring onion or local herbs.**

