

## CASSAVA WITH BALSAM APPLE (XIGUINHA DE CACANA)

### Ingredients

500 grams cassava tuber cut into cubes  
1 litre coconut milk  
2 cups balsam apple leaves  
(baby spinach can be substituted)  
2 cups ground peanuts  
Pinch of salt

### Directions

1. Wash the balsam apple leaves well, and set aside.
2. In a large pot of water add the balsam apple leaves, a pinch of salt and bring to the boil for 10 minutes.
3. Remove the leaves, leaving the water and add your chopped cassava root. Bring to a boil until tender.
4. In a large pot add a layer of the boiled chopped cassava tuber then pour the coconut milk on top, followed by another layer of the balsam apple leaves.
5. Add another layer of the boiled cassava tuber and then add a layer of the finely ground peanuts followed by a final layer of the boiled cassava tuber.
6. Place the pot over a low heat and simmer.
7. After 20 minutes stir the entire mixture together and continue to stir for an additional 10 minutes until combined.
8. Serve fresh from the pot.

