



CORN PORRIDGE WITH CASSAVA LEAVES (XIMA COM MATAPA)

Ingredients

1 cup fresh cassava leaves
4 garlic cloves peeled
1 onion finely diced
500 millilitres of coconut milk
750 millilitres of water
2 cups ground peanuts
2 cups corn meal
Pinch of salt

Directions

1. In a food processor, add your cassava leaves and mix. Add the garlic cloves and continue to mix until all combined.
2. Place the cassava mixture into a large pot with a cup of water, heat over a low flame until the water has evaporated (45-60 minutes).
3. Add chopped onion and mix well.
4. Add coconut milk to the cassava mixture.
5. Add ground peanuts and let it simmer over a low flame.
6. Add a pinch of salt to the cassava mixture.
7. Heat water in a large pot. The water is ready when it is hot not boiling.
8. Slowly stir in 1 cup of corn meal into the pot of hot water.
9. Once the porridge mixture is smooth, cover the pot and let it sit for 5 minutes on high heat.
10. Add the remaining corn meal to the pot and constantly stir until the mixture is thick and hard to stir.
11. Remove from the heat and serve with the cassava as an accompaniment.

