

AMADUMBE CRISPS AND SRIRACHA DIPPING SAUCE

"A great way to introduce children to various vegetables is to adapt the cooking method and incorporate vegetables in sneaky ways. I came up with this snack because my little sisters didn't want to eat amadumbe cooked the normal way. These, they devour!"

- * 10 amadumbe
- * 1 can whole peeled tomatoes
- * 1 clove garlic, crushed
- * ½ sprig rosemary
- * 1 onion, chopped
- * Cooking oil
- * Salt and pepper
- * Sriracha to taste

1 Thoroughly wash the amadumbe. Peel the amadumbe and discard the skin. Shave the peeled amadumbe with a peeler or mandolin until you have fine strips. Rinse the shavings in cold water until the water runs clear and then pat dry using kitchen paper towels, making sure they are as dry as possible. Heat oil in a pot over medium temperature. Test the oil by dropping in a shaving. When it starts to sizzle, the oil is ready. Drop a handful of shavings into the oil at a time, moving them around with a slotted spoon. Once they are crispy and golden, remove from the oil and drain on paper towels. Lightly season with salt and pepper.

For the sauce

Sauté the chopped onion, garlic, and rosemary in a little oil. When the onions are translucent, add the whole peeled tomatoes and simmer until they start to break down. Remove and blend with a hand blender, then pour the mix back into the pot until the residual liquid starts to reduce into a thicker paste. Add the sriracha and salt to taste.

