

## **CHILIE, LIME AND GARLIC MOGO**

### **Serving 8**

#### **INGREDIENTS:**

**1 kg fresh mogo (also known as cassava or yucca) – peeled if fresh**  
**70 g salted butter**  
**1 tablespoon sunflower oil**  
**6 large cloves garlic, crushed**  
**4-5 chillies (more or less according to taste)**  
**½ teaspoon red chilli flakes**  
**2 tablespoons cumin seeds**  
**Salt, to taste**  
**Juice of 2 limes, zest of 1**  
**Chopped coriander to garnish**  
**Lime wedges, to garnish**

#### **PREPARATIONS:**

1. *Chop the mogo in to bite sized chips. Bring a large pan of salted water to the boil and add the mogo. Cook for 10-15 minutes or until tender. Drain in a colander and allow to cool and steam to evaporate for 15-20 minutes.*
2. *Heat the butter and oil in a large wok (the oil will stop the butter burning). Add the cumin seeds and garlic. Cook for 1 minute before adding the chillies, mogo and salt.*
3. *Allow to cook, tossing every 2 minutes until golden all over. Finish with the lime juice and zest.*
4. *Garnish with fresh coriander and lime wedges.*