

KELEWELE

Serves 8

INGREDIENTS:

4-6 **plantains, ripe but not overripe, peeled and cut into bite-sized cubes**
1-2 tsp **Cayenne pepper or 1/2 teaspoon of red pepper**
1/2 tsp **peeled and grated fresh ginger root**
1 tsp **salt**
2 tbsp **water**
Palm or vegetable oil for frying

PREPARATION:

1. *Grind and blend the ginger root, pepper and salt, then mix them in water.*
2. *In a bowl, toss the plantain cubes together with the spice mixture.*
3. *In a deep frying pan, heat the oil (just deep enough to let the plantains to float) to 170 degrees.*
4. *Fry the plantains, turning them only once, until golden brown on both sides. (Don't fry them all together – they should not touch each other while frying).*
5. *Drain the fried plantains on absorbent kitchen paper, and keep them warm in the oven until they have all been fried.*
6. *Serve the kelewele immediately and enjoy!*