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# VEGAN MOFONGO

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## INGREDIENTS:

SERVES: 1

- 4 green plantains
- 20g DJ&A crispy garlic cloves
- 4 teaspoons of olive oil
- 2 cups frying oil
- 1 tea spoon kosher salt



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## METHOD:

**STEP 1.** Peel the plantains, cut them into 1 ½-inch slices, soak them in salty water for 15 minutes, drain them and dry them before putting them on the hot skillet with oil.

**STEP 2.** Fry them for about 12 minutes at medium-low heat or until they turn light brown. Make sure to turn them. Do not brown them too much, so they are easy to mash. Stick a fork in them to check if they are done.

**STEP 3.** Remove them and mash them on a mortar. Add some DJ&A Crispy Garlic Cloves.

**STEP 4.** Once you have mashed all the plantains, mold them into the shape of half sphere using your hands or a container.