Main dishes / Côte d'Ivoire

Attiéké with fish



Steamed fermented cassava couscous with grilled fish and a sharp onion salad.

Time 55 min **Servings** 4

What you'll need.

- ☐ 500 g Attiéké
- ☐ 4 piece Tilapia or sea bream — whole, gutted
- ☐ 3 piece Onions
- ☐ 3 piece Tomatoes
- ☐ 2 piece Chilli
- ☐ 5 clove Garlic
- ☐ 30 g Ginger
- ☐ 1 piece Stock cube
- ☐ 2 piece Lemons
- ☐ 80 ml Vegetable oil
- ☐ Salt and pepper — to taste

Let's make it.

01 Grind the garlic, ginger, chilli, stock cube, salt and oil into a paste.

02 Slash the fish at the sides and rub the paste inside the cuts and over the skin. Leave it twenty minutes.

03 Break up the attiéké with your hands, sprinkle it with hot water and salt it.

04 Cover it and let it steam ten minutes, in a steamer or simply covered somewhere warm.

05 Slice the onion, tomatoes and chilli and mix them with lemon juice, salt and a spoon of oil.

06 Grill the fish over coals or in a griddle pan, seven minutes a side.

07 Serve the attiéké, fish and salad on one plate, with a wedge of lemon.

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