Breakfast / Dominican Republic

Mangú



Mashed boiled green plantain with pickled onion, egg, fried cheese and salami.

Time 50 min **Servings** 4

What you'll need.

- ☐ 4 piece Green plantains
- ☐ 2 piece Red onions
- ☐ 60 ml Vinegar
- ☐ 60 g Butter
- ☐ 200 g Salami
- ☐ 200 g Frying cheese
- ☐ 4 piece Eggs
- ☐ 60 ml Vegetable oil
- ☐ Salt — to taste

Let's make it.

01 Peel the plantains under water, halve them and boil in salted water for twenty minutes, until soft.

02 Set aside a cup of the cooking water and cool it.

03 Pickle the sliced onion in vinegar with salt and leave it fifteen minutes.

04 Mash the hot plantain with butter, adding the cold water, to a smooth purée.

05 Fry slices of salami and cheese in a dry pan until browned.

06 Fry the eggs and build the plate: purée, the onion and its vinegar on top, salami, cheese and egg alongside.

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