Main dishes / Nicaragua

Vigorón



Boiled cassava with pork crackling and cabbage salad, served on a banana leaf.

Time 130 min **Servings** 5

What you'll need.

- ☐ 1.2 kg Cassava
- ☐ 500 g Cabbage
- ☐ 1 piece Onion
- ☐ 3 piece Limes
- ☐ 5 piece Banana leaf — to serve on
- ☐ 800 g Pork skin with fat
- ☐ 3 piece Tomatoes
- ☐ 100 ml White vinegar
- ☐ 1 piece Hot chilli
- ☐ Salt — to taste

Let's make it.

01 Shred the cabbage finely and mix it with the tomatoes, onion, vinegar, lime juice and salt.

02 Leave the curtido to pickle at least an hour, stirring it now and then.

03 Cut the pork skin into squares, salt it and leave it twenty minutes.

04 Render the skin in its own fat over a low heat for forty minutes.

05 Raise the heat and fry ten minutes more, until the crackling puffs and turns crisp.

06 Boil the cassava in salted water until tender, having cut out the woody core.

07 Lay the cassava on a banana leaf, the curtido over it and the crackling on top, with the chilli.

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