



Green Plantain Chips

From *"Yolele! Recipes From the Heart of Senegal"* by Pierre Thiam, Lake Isle Press, 2008

INGREDIENTS

- 4 large green plantains
- Vegetable oil, for deep-frying
- Salt

Serves 4

PREPARATION

1. Peel the plantain by cutting off the ends, then with a sharp knife, make a cut just through the skin along length of the plantain. Peel off the skin. Slice the peeled plantain into thin rounds or ovals or with a vegetable peeler cut horizontally along the plantain to make long thin slices.
2. Pour about 2 inches oil into a large saucepan. Heat the oil over medium-high heat to about 365°F. Drop the slices into the oil one by one, leaving room between the slices. Let them fry for a minute before lifting gently with a slotted metal spatula or fork. Remove when golden brown and drain on paper towels. Salt while the chips are still warm. The chips can be stored in an airtight container for up to 2 weeks.



Dara O'Brien



Yolele! Recipes From the Heart of Senegal By Pierre Thiam

"Fresh, lively, and intelligent, Thiam's "Yolele " documents, through good strong recipes, fine writing, and much marvelous photography, a fascinating food tradition and the culture in which it is embedded"

—Nach Waxman, Kitchen Arts & Letters

In this pioneering book, Chef Pierre Thiam, a native of Senegal, brings the cuisine of West Africa to a western audience with authentic Senegalese zers and street food like Shrimp and Sweet Potato Fritters to seafood dishes like Fish Stew (Caldou) or Black-Eyed Pea Salad (Salatu Niebe), Yolele! brings the tastes of Senegal to the world.

Find out more: <https://tinyurl.com/3py5x7tw>
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