



RAVITOTO SY HENAOMBY

□ **Ingredients (serve 4):**

- 800g of beef
- a 410g can of RACINES Ravitoto
- 25cl of RACINES coconut milk
- 3 cloves of garlic
- 3 spoonfuls of oil
- salt

RECIPE

1- Chop the meat into pieces and place in a stewing pot. Cover with 75 cl of water. Simmer for approximately 45 min. When all the water has completely evaporated, add the water and brown the meat.

2- Then add the crushed garlic, the drained Racines Ravitoto and 3 glasses of water.

3- Cover and cook at low heat for approximately 20 min. Add salt to taste. When it is nearly cooked add the RACINES coconut milk. Serve with rice.

Bon appétit.

