



SAKA-SAKA WITH FISH

□ **Ingredients(serve 4):**

- 800g of fresh fish (treadfin, sea bream etc.)
- a 410g can of RACINES Saka-Saka
- 3 spoonfuls of peanut oil
- 1 spoonful of BONMAFE peanut butter
- 1 onion • 50g of fresh ginger
- chilli peppers
- salt

RECIPE

1- Gently fry the chopped onion and fresh ginger in the oil.

2- Add the fish (chopped into pieces). Pour in 15 cl of water, then add the RACINES Saka-Saka (drained) and the chilli pepper.

3- Add the BONMAFE peanut butter mixed in with a little water.

4- Simmer for approximately 30 min. Salt to taste. Serve with rice.

Bon appétit.



Other main dishes
based on fish :

