

# Bobo de camarao e porco |

## Recipe for 4 servings

### Description

A stir-fried dish in a sauce bursting with vegetables and flavors.

A fragrant, flavorful rice accompaniment.

### Note

If you don't have pork belly, you can substitute it with bacon.

### Ingredients

#### Stew

- 300 Gr Taro
- 200 Gr Pork belly
- 150 Gr Red onion
- 200 Gr Italian tomatoes
- 2 Clove(s) Garlic
- 150 Ml Coconut milk
- 150 Ml Vegetable stock
- 1 Tsp Ground coriander
- 12 Unit(s) Peeled medium shrimps
  
- Butter
- Salt and pepper
- Vegetable oil

#### Rice

- 200 Gr Basmati rice
- 400 Ml Water
- 100 Gr Onion
- 2 Clove(s) Garlic
- 200 Gr Broccoli
- 2 Tbsp Grated coconut
  
- Butter
- Salt and pepper
- Vegetable oil

#### Toppings

- 4 Sprig(s) Coriander
  
- Butter
- Salt and pepper
- Vegetable oil

### Preparation

- Preparation time **90 mins**

#### Set up

Chop the onions.

Dice the tomatoes.

Cut pork into julienne strips.

Peel and macedony the cassava, then blanch for 4 minutes in boiling, salted water.

Peel and finely chop the garlic cloves.

Remove the coriander leaves.

Cut the broccoli into small florets.

### Stew

In a drizzle of oil, lightly brown the onion with the pork and garlic.

Then add the liquids, tomatoes and ground coriander.

Cover and simmer over a low heat for 30 minutes, then add the manioc and shrimps and cook, covered, for 5 minutes, then serve immediately.

### Rice

In a saucepan, sauté the garlic and onion with a little butter.

Add the rice and broccoli florets and stir, then add the water. Bring to a simmer and cover.

Cook for 15 minutes, then leave to rest for 5 minutes off the heat before serving.

### On the plate

In your bowls, start by dividing the rice.

Add the stew and garnish with the coriander leaves.

Enjoy your meal!

**Bon appétit!**