

## MOFO AKOHO AMIN'NY VARY SY SALADY KAROTY (Fried chicken sticks with rice and carrot salad)

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Madagassische Rezepte

In Madagascar, [rice](#), the staple food of the Malagasy people, is the preferred accompaniment. Usually, chicken and [rice](#) are always served with a small cold salad. We have chosen a Malagasy carrot salad that goes perfectly with the chicken sticks.

Ingredients for 4 people:

- 500 g chicken breast
  - [pepper](#)
  - salt
  - 1 tablespoon oil
  - 55 ml oyster sauce
  - 150 g rice flour
  - 250 ml water
  - oil for frying
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- 250 g [rice](#)
  - some soy sauce
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- 500 g carrots
  - two garlic cloves
  - two scallions
  - 250 g sour cream
  - 2 tablespoon vinegar
  - 2 tablespoon oil
  - juice of one lemon
  - salt
  - pepper
  - sugar
  - 1 teaspoon fresh coriander





That's how to do it:

Cut the chicken meat into small pieces. Spread out in a shallow dish. Sprinkle all the meat evenly with [black pepper](#) and salt. Add a tablespoon of oil and the oyster sauce. Thoroughly knead the marinade into the meat. For the batter, mix rice flour and water, season lightly with salt and pepper. The batter should have a consistency similar to a crepe batter, so it should be quite runny. Thread the marinated chicken pieces onto wooden skewers and set them aside.

Using a julienne slicer, cut the carrots into fine strips. Slice the scallions into fine rings and add to the carrots. Stir sour cream, vinegar, oil, and lemon juice into a smooth sauce and mix into the carrots. Season with salt, pepper, sugar, and a scant teaspoon of fresh cilantro (not too much!). You can let the finished salad sit overnight in the refrigerator, but it's also delicious right away.

Heat the oil for frying in a pot to 165°C. At the same time put the [rice](#) with water and a dash of soy sauce and simmer until the desired consistency is reached. Pull the skewers through the batter and immediately place them in the hot oil. Fry until crispy and golden brown. Serve while still warm along with the rice and carrot salad. Serve with this delicious [peanut sauce](#).

Enjoy your meal!