

## AKOHO VOANIO AMIN'NY LASARY VOATABIA (Coconut chicken with rice and tomato salad)

Eric

Madagassische Rezepte

This recipe for coconut chicken or *Poulet coco*, as it is also often called in Madagascar, consists of quite simple ingredients, but tastes all the better. Chicken, like [zebu](#), is a component of many Malagasy dishes. It is accompanied by [rice](#), as is always customary on the island. A meal without rice does not fill you up, they say in Madagascar. Accordingly, [rice](#) is generally considered the basic ingredient of every meal. This recipe is accompanied by *lasary voatabia*, the typical Malagasy tomato salad. It is served as a side dish to many [main courses](#) in a small bowl. Many travelers will know it by the French name *Rougail* or *Rougaille tomates* or the Malagasy spelled but equally pronounced *Rogay*.

Ingredients for two people:

- 250 g chicken breast
  - 1 large onion
  - 1 clove of garlic
  - 5 tomatoes
  - some ginger
  - 1 can of coconut milk
  - [Pepper](#) and salt
  - 1/2 teaspoon saffron
  - a pinch of sugar
  - possibly cashew nuts
  - a little oil
  - a cup full of rice
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- 4 große Tomaten
  - 1/2 small onion
  - 1 spring onion
  - 1/2 bunch of parsley
  - 2 tablespoons of oil
  - [Pepper](#) and salt
  - a small piece of ginger
  - 2 teaspoons lemon juice





- 1 clove of garlic

There you go:

Peel and very finely chop the onion, ginger, and garlic. Score five tomatoes crosswise and place them in boiling water for 30 seconds. Lift out with a skimmer and place in a bowl of cold water. Now you can easily peel off the skin. Also, remove the inside of the tomato with the seeds and the stalk. Put the tomatoes together with the onions, ginger, and garlic in a pan and sauté. Pour in the coconut milk and let everything simmer for 30 minutes.

In the meantime, wash four tomatoes and remove the stalk and the soft inside with the seeds. Cut the tomatoes into small cubes. Chop the onion, spring onion, and parsley very finely and add them. Stir in the oil and lemon juice. Squeeze a clove of garlic through a garlic press, do the same with a piece of ginger and add both. Season to taste with pepper and salt. Set aside. Later, before serving, pour off any liquid that has settled to the bottom.

Cut the meat into strips, add salt and pepper generously. Fry briefly in a pan with a little oil. Meanwhile, put the rice in a pot with water - the water should cover the rice completely. Heat slowly until the rice simmers very slightly, then let it steep until the desired consistency is reached (add more water if necessary). Add the meat to the saucepan and simmer for another quarter of an hour. Season the sauce with half a teaspoon of saffron, a pinch of sugar, pepper, and salt. Serve the coconut sauce and chicken with the rice, putting the tomato salad in an extra small bowl. If you like, you can add chopped cashews to the sauce.

Enjoy!