

LASARY MANGA MASIKA (hot Mango salad)

 Famerenana  Malagasy recipes

This spicy mango salad is eaten mainly in [northwestern](#) Madagascar. The [Sakalava](#), the tribe living in this region, typically prepare it in large quantities and then fill the finished salad into recycled plastic bottles.

Ingredients for 2 persons:

- 2 unripe mangos
- 1 large onion
- 2 tsp salt
- 1 tsp coriander
- a small piece of ginger
- 1 clove of garlic
- 1 tsp curry
- 4 red chilies
- dried chili peppers (Sakay) to taste
- 60 ml vinegar
- 60 ml lemon juice



There you go:

Peel the unripe mangoes. Cut the flesh into fine strips with a [julienne cutter](#). The more unripe and green, the better the mangoes can be cut. Therefore, please do not use soft, post-ripened mangoes or fully ripe flight mangoes for this recipe. The unripe, still green mangoes are just fine! Finely chop the onion and mix it into the mango strips. Add the salt and let everything sit, covered, in the refrigerator for 24 hours. The next day, finely chop the cilantro, ginger, and garlic clove, add. Add very finely chopped to the mango and onion mixture. Mix vinegar and lemon juice with the curry and mix into the salad. Finally, grind dried chilies and add to taste. Be careful, the salad is already very spicy with fresh chilies. Therefore, be sure to taste in between and add chilies and Sakay peppers only in such quantities that the appropriate individual spiciness is achieved.

Enjoy your meal!