

LASOSY VOANJO (Peanut sauce)

Luc

Madagassische Rezepte

This delicious peanut sauce goes well with many Malagasy dishes. Classically, it is served in the southeast of Madagascar together with [brochettes](#), zebu skewers, as street food, and in small restaurants on the roadside. However, you can of course also enjoy [chicken skewers](#) or [samboza](#) with it.

Ingredients:

- 2 tomatoes
- 10 tablespoons of oil
- a small piece of ginger
- 150 g peanuts
- 1 clove of garlic
- 2 tsp curry
- 1 tsp pepper
- 1,5 tsp salt
- one cup of water
- 1 tablespoon chicken broth
- 2 spring onions



How to do it:

Score the two tomatoes crosswise. Immerse briefly in boiling water, remove directly and peel off the skin. Put the tomatoes in a small pot and mash them. Add the oil and heat. Chop the garlic and ginger very finely and add them. Chop the peanuts in a blender, there should not be any pieces left that are too big. Also, add them to the pot. Add curry, pepper, and salt, stir well. Dissolve the chicken broth in a cup of warm water and thin the sauce with it. Finally, add two spring onions cut into small rings, and remove the pot from the stove.

Enjoy your meal!