

MOFO AMIN'NY OMBY (Zebu sandwich)

 Famerenana  Madagassische Rezepte

This recipe comes from one of Madagascar's most famous hotels [in the eastern highlands](#) and is wonderful for picnics, a quick dinner, or even for breakfast.

Ingredients for 2 large sandwiches:

- 500 g beef hip ([zebu](#), if available)
- 1 medium-sized onion
- 2 tomatoes
- Iceberg lettuce
- 2 tablespoons of oil
- 1 tablespoon of water
- 1 tablespoon dark soy sauce
- 1 teaspoon cornflour
- 1 teaspoon baking powder
- [Pepper](#), salt, and sugar
- 2 large baguettes



That's how to do it:

Put the baguette in the oven for baking. Cut the meat into short, thin strips. Prepare a marinade from the tbsp. water, oil, soy sauce, cornflour, and baking powder, season with salt, pepper, and sugar. Knead the marinade thoroughly into the meat. Peel and finely chop the onion. In a little oil, first fry the onions in a pan until translucent, then add the meat and fry it. While the meat is cooking, cut the tomatoes into slices and wash the lettuce, put aside particularly nice leaves. Add half a cup of water to the meat and onions in the pan, add cornflour and baking powder, stir well and reduce to a creamy consistency.

Finally, cut the warm baguette into two halves. Layer lettuce, tomatoes, and meat with sauce on the bottom, then close the baguette with the second half. Serve still warm. Enjoy your meal!

Tip: To prevent the good sauce from running down, you can hollow out the baguette a little and then put the meat in there.