



## **BROCHETTES SY KATELESY AMIN'NY MOFO ANGIVY** **(Zebus skewers with potato and eggplant pastries)**

Luc

Madagassische Rezepte

Brochettes are skewers with very small pieces of [zebu meat](#) on them. You can buy brochettes in Madagascar in all major cities at small grills along the street in the evening. A portion of delicious street food for very little money! As skewers, not infrequently bent bicycle spokes are used. Brochettes are also available in almost every Malagasy restaurant. They are usually served with peanut sauce and cucumber or [tomato salad](#). The brochettes in this recipe are accompanied by Katelesy, a kind of potato pastry. In Madagascar, this is just as typical a street food as the eggplant in a dough.

Ingredients brochettes for 3-4 people:

- 350 g meat (beef shank)
- 1 tsp [pepper](#)
- 2 tsp salt
- 4 tbsp oil
- 1 dice-sized piece of ginger
- 1/2 small onion
- 1/2 tsp. ground, dried coriander

For the Katelesy:

- 4 floury potatoes
- 1 bunch chives
- 1/2 bunch fresh coriander
- pepper
- salt
- nutmeg
- 1 clove garlic
- a small piece of ginger
- 150 g flour
- 250 ml water
- 2 heaped tsp curry
- oil for frying





For the eggplant pastries:

- 1 eggplant
- 100 g grated cheese
- 2 eggs
- 2 tablespoons flour
- 1 pinch of sugar
- salt
- pepper

That's how to do it:

Cut the meat into cube-sized small pieces. Season with salt and pepper, marinate in oil with finely chopped onions, even finer chopped ginger, and the coriander for two or three hours. Meanwhile, peel the potatoes and cut them into small pieces, and cook in boiling water. Mash them and let them cool. Chop the chives and coriander, chop the garlic and ginger very finely. Add everything to the cooled mashed potatoes. Season the mixture with nutmeg, salt, and pepper and form croquettes about the length of your thumb. Roll briefly in flour. Make a dough with 150 g flour, 250 ml water, and curry, put everything aside.

Slice the eggplant, season well with pepper and salt on both sides, and roll in flour. Make a dough with grated cheese, eggs, flour, sugar, a little salt, and a little pepper. Both doughs are very liquid, this is normal. If they are left in the kitchen for more than a few minutes, you will have to stir them again before using them.

Heat oil in a pot to 165°C and start the grill outside. Put the cubes of meat on skewers - only a few per skewer! Three to five pieces are the average in Madagascar, no more. Dip the Katelesy and the eggplants in the respective dough and immediately deep-fry them in the hot oil until they are golden brown and crispy. At the same time, grill the skewers (a few minutes will do). Serve while still hot. Serve with [this](#) delicious [peanut sauce](#) and [tomato salad](#).

Enjoy your meal!