

# Brazilian Vatapá



This is a typical Brazilian recipe from the sunny side, the Northeast of the country. Originally served with sliced lemon and white long Korn rice, this cream is also perfect for canapes, vól-au-vents, and sandwiches with fried fish, or as a base for your shrimp or a simple boiled fish. Full of flavor and personality, it will add some strongness to your dish.

**Make it simple and have all the ingredients in a hand distance.**

100g Fresh medium chopped Prawns  
50g salty dry shrimp (Asiatic Market)  
2 small two- or three-day old bread ( no sugar ones)  
5 tablespoons azeite de dendê (dendê oil)\*  
300ml thick Coconut Milk  
15 coriander leaves  
15 parsley leaves  
150g unsalted cashew nuts  
1 chopped red chilly ( take out the seeds...or not)  
2 chopped garlic gloves  
2 chopped medium Onions

Process the dry shrimp and the nuts together. Reserve it.  
Turn alive for 3 minutes the oil, the fresh prawns, the garlic and the onions all together. Add the green leaves and the chili, then reserve it.  
Add the coconut milk to the bread till is like a paste. Now let's mix it. Back to the fire, add the nuts+shrimps mixture to the preview prawns and oil mix, make it a little brown, and put on the bread and coconut milk paste and mix with the spoon until it is thick. Cook it for at least 8 minutes, and try the salt. Salty? more bread and coconut paste, not enough salty? you know what to do... It's ready! Serve it warm at a cold day and thank me after. See my recipe for traditional Brazilian Rice that can be used also for Creole dishes, or use your creativity on how to use this versatile new flavor.

\* African Oil Palm (*Elaeis guineensis*), native to West Africa in the region from Angola to Gambia