



AMY ANTINS VATAPA

Vatapá /for about **20-35** people.

Thanks to Clovis Alessandri for the basic recipe, the variations are my own.

For the best results, make everything except the fish and shrimp the night before. Take it out one hour or so before serving, add the fish and shrimp and heat again. That way, the spices have really joined and are smooth, and the fish is fresh.

Basmati rice

2/3 packages cooked frozen shrimp (1 kilo each) (Asia shop)

2 packages frozen rotbarsch or seelachs (2 kilos)

6 multi colored paprika

A good handful of cashews in small pieces (zauberstab them by mixing them with cocosmilk)

A good handful of peanuts (same as cashews)

One package dried shrimps (Asia shop) (add to cashew/peanuts and use zauberstab to get them even smaller)

6 onions

1 whole garlic

6-8 cans of coconut milk

5-6 cans whole peeled tomatoes

fresh red chilis, 4 or 5 (Asia shop) (cut with a scissor into very small pieces)(or dried chilis in the chili-mill)

Dill and parsley

Coriander (Asia shop)

2 big pieces ginger (Asia shop)

Reis flour(Asia shop)

Optional: fresh tomatoes, one tablespoon palm oil (asia shop) for orange color

The day before or the same day: Peel and cut everything finger fine. In a very large pot, soften onions and fry the garlic in a bit of olive oil. Add paprika, ginger and sweet peas and chilis and stir till soft. Add tomatoes and cashews and peanuts and dried shrimp and krauter and coriander and stir so nothing burns at the bottom. Add coconut milk and heat till it boils. Then let it cool, refrigerate till next day.

The day of the party, add the shrimp, and peu a peu the pieces of frozen rotbarsch. Let it boil one time and then bring it down to a simmer. Simmer as long as you can (at least ½ hour or more...)Serve as it is-- or use the zauberstab (for only a second or two!) and make it into more of a uniform stew. If it is too watery, add reis flour and stir again, that will thicken it. Serve with basmati rice.

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