

Wasa Wasa with Scotch Mango Aioli and Mushrooms

Wasa Wasa:

2 cups yam flour
1 tbsp garlic purée
Pinch of salt
½ tsp freshly ground black pepper
50ml water
1 litre water for steaming

Scotch Mango Aioli:

3 yellow scotch bonnets
¼ cup fresh mango purée
4 cloves of garlic
1 cup olive oil
Pinch of salt

Mushrooms:

1 trumpet mushroom
1 tsp liquid smoke
Pinch of Salt
Olive oil

Garnish: Nasturtium leaves, ground cherry, dill, chard onion



Directions:

Pour a litre of water in a saucepan on medium heat and bring it to a boil

In a mixing bowl pour the yam flour, black pepper, salt, garlic and water. Use a fork to mixed till the texture looks crumbled.

Place a splatter guard on the boiling water and transfer the yam flour mixture on it and cover to steam for 15 minutes, stirring occasionally

Whilst the wasa wasa is steaming, blend scotch bonnets, garlic, mango purée olive oil and salt together until smooth and velvety then set aside.

Cut the trumpet mushrooms into any shape of your choice, season with salt, liquid smoke, olive oil and grill for five minutes.

Plate and serve