

# Kelewele, Spiced Baked Plantain By Patti Sloley

TIME 30 MINUTES | SERVES 4 | CUISINE AFRICAN, WORLDWIDE | MILD SULTRY SPICY

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DIETARY: Gluten Free, Vegetarian, Vegan, Coeliacs, Dairy Free, Nut Free

### MAKING THIS RECIPE

#### Ingredients

- 2 plantains (ripe - yellow skin just starting to turn black)
- 2 teaspoons [za'atar](#)
- 1 tablespoon grated fresh ginger
- [chilli flakes](#) to taste
- 2 tablespoon rapeseed oil
- salt to season

#### Method

A huge thank you to Patti Sloley for sharing her fusion recipe for Ghanaian Kelewele with us. A popular snack in Ghana sold on every street corner, the spiced chopped plantain is traditionally spiced with hot pepper and ginger then fried. Patti has given us her fusion recipe, seasoned with Zahtar, ginger and chilli then baked which is her preferred cooking method for Kelewele. For further fabulous fusion recipes of African and Western flavours, be sure to visit Patti's website [www.pattismenu.com](http://www.pattismenu.com)

Preheat oven to 180°C/ fan 160°C/ 350°F/ gas 4

#### Step 1

Peel the plantain, dice then add to a mixing bowl. Add the [za'atar](#), ginger, [chilli flakes](#), oil and salt to the plantain. Toss to coat.

#### Step 2

Tip the plantain onto a baking tray lined with grease-proof paper. Bake for 20-25 minutes until golden and caramelised.

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**Zahtar Spice Blend**  
£ 2.95  
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**Crushed Red Chillies**  
£ 1.65  
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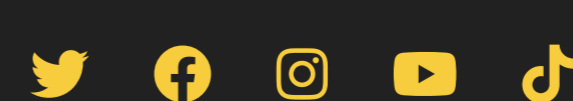
John Read  
★★★★★  
Very good, have yet to experience a bad sauce from this company.

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