

Bouillon Sauvage



INGREDIENTS

1. 1 kilogram smoked fish, cut into small pieces
2. 1/2 kilogram salt fish, left in water to reduce the salt and then cut into small pieces
3. 35 grams smoked shrimp
4. Several cloves garlic, chopped
5. 1 onion, chopped
6. 1 tomato
7. Water
8. Pinch of salt
9. Oil

Method:

1. Heat oil in a pan. Add all ingredients.
2. Leave mixture on heat for three minutes, stirring regularly.
3. Add enough water to cover the mixture.
4. Boil for 25 minutes.
5. Serve warm with cassava or plantains.