

Plantains in Coconut Milk



INGREDIENTS

1. 3 to 4 plantains, sliced in rounds
2. 1/4 teaspoon salt
3. 1 teaspoon curry powder
4. 1/2 teaspoon cinnamon
5. 1/8 teaspoon cloves
6. 1 coconut (for 1 to 2 cups coconut milk)

Method:

1. To make coconut milk, take the fresh white meat of 1 coconut. Grate the meat by hand or process it in a blender. Line a bowl with a cotton cloth such as cheesecloth, making sure that the lining is big enough to drape over the sides of the bowl. Dump the grated coconut onto the cloth and then pour 1 cup of boiling water over it. When it is cool enough to handle, gather the edges of the cloth and lift it above the bowl. Wring it with both hands to squeeze out the milky liquid. Pour off and save. Repeat this process for each cup of milk.
2. Combine all ingredients except coconut milk in a heavy saucepan. Pour in 1 cup of coconut milk and simmer over low heat until plantain is very tender and milk is absorbed. Add more coconut milk if necessary.
3. Serve hot.