

The main ingredient Yuca or Cassava as it was called by the Tainos Indigenous people of the Caribbean in a simple recipe. Cassava was a staple in their diet. This Caribbean group of indigenous is often forgotten in our culture, this is my small ode to them.



AREPITAS DE YUCA – YUCA (CASSAVA) FRITTERS

1 Lb Peeled Yuca (not frozen)
1 Tsp Salt
1 Tsp Anise Seeds
1 Tsp Sugar
1 Tbsp of Butter
1 Egg
2 Cups of Any Vegetable Oil (or any high heat conducive oil)
Tools: Grater, Frying Pan, Slotted Spoon, Cutlery Tablespoon, Plate and Paper Towel

1. Grate the Yuca
2. Add all the ingredients in no necessary order, mix well and refrigerate until frying stage.
3. Heat up the oil to 350 (*tip: if you place a wooden spoon in it and bubbles surround it, is good to go*)
4. Line the plate with paper towels
5. Take a cutlery tablespoon, fill with mixture and drop in oil. Each side should be about 3 mins golden brown. Do not crown the pan, about 5 is good to keep the oil at temperature.
6. Once fried, transfer the fritters to the paper towel lined plate and repeat the process with the remaining batter.
7. Yields about 16-18 serve immediately and enjoy! 😊

For the Aioli (*optional*), blend all the ingredients below:

2 Tbsp of Mayo
1/2 Hass Avocado
1/2 Garlic Clove
1 Tbsp Ketchup
1 Tbsp Chopped Cilantro

The main ingredient Yuca or Cassava as it was called by the Tainos Indigenous people of the Caribbean in a simple recipe. Cassava was a staple in their diet. This Caribbean group of indigenous is often forgotten in our culture, this is my small ode to them.

Yuca in today's cooking it's still a major staple in the Dominican diet and in many countries of Latin America. Chefs around the world have been bringing it to their cultures and elevating it in fine dining.