



Enjoy the benefits of a pura vida lifestyle with cassava from Costa Rica

CASSAVA FRITTERS IN HONEY

essential
COSTA RICA

Ingredients:

400 g of boiled cassava
1 tablespoon butter
1 egg
1/2 teaspoon baking soda
1 tablespoon of baking powder
1 teaspoon salt
4 tablespoons of sugar
Oil for frying

For the syrup:

1/2 cup sugar
2-star anise
2 cinnamon stick

Preparation:

1. In a bowl mix the ingredients to form the cassava dough and form small balls and fry for 5 minutes once they are golden remove and reserve.
2. To make the syrup, in a pan cooks the sugar with the cinnamon and anise until it forms a caramel, place some fritters in a glass and cover them with the anise and cinnamon syrup and serve.

