



*cheeseLove*

## CHEESY GITHERI ON TOAST

### INGREDIENTS

- 100 grams CheeseLove mozzarella, grated
- 1 cup maize
- 1 cup beans
- 1 tablespoon curry powder
- 4 cloves garlic
- 1 onion
- 1 tomato (grated or blended)
- 3 tablespoons tomato paste
- One by two cup coconut cream
- 1 teaspoon paprika
- 4 slices sliced bread
- Salt & pepper to taste
- Vegetable oil

### INSTRUCTIONS

Boil the maize and beans until soft. Drain the water and set aside. In another pot heat oil and add the chopped onion. Let the onion cook for 1 minute then add the curry powder. Shortly after, add the grated or blended tomato. Leave to cook for 3 min, then add the tomato paste and the boiled maize and beans. Season with salt, pepper and the paprika to taste. Then, add the coconut cream and minced garlic and leave to cook for 10 minutes until all the flavors are infused in the maize and beans. Once ready, remove from heat. Toast a few slices of bread and spread some butter on them. Grate some CheeseLove mozzarella and set aside. Take a baking tray from your oven and set the toasted bread on top. Scoop a generous amount of githeri on top followed by the grated CheeseLove mozzarella. Put in the oven to bake for 1-2 minutes or until cheese has melted. Enjoy!