



Platanos con Cocho

Description

This a very popular street food. It can be found in small markets. Or sometimes in the middle of the Colombian's streets, you can see somebody with a small trolley cooking it.

Platanos con Cocho or Plantains with Pork Crackers (English version below)

Ingredientes

- 1 platano semi-maduro o pinton
- 100 gramos de tocino
- Aceite para freir
- Limon para decorar

Preparacion

1. Se corta unos pedazos de tocino y se sofríe en aceite. Se sacan y se dejan escurrir.
2. Se pela y se corta el platano en pedazos de 3 a 5 centímetros de largo.
3. Se sofríen en suficiente aceite, hasta que estén ligeramente dorados.
4. Se sacan y se colocan en moldes individuales para hacer las canastas y se colocan al horno para que cocinen por unos minutos.
5. Luego se desmoldan y se rellenan con el tocino o chicharron y se adornan con tajadas de limon.
6. Se sirven calientes.

Nota:

- Si no se quiere hacer las canastas solo sofría los platanos despues de aplanarlos.
- Para que el tocino quede mas crocante se agrega unas gotas de limon y se hornean por unos minutos.

Plantain With Pork Crackers (English version)

Ingredients

- 1 semi-ripe plantain
- 100 grams of belly pork
- Enough oil for shallow fry
- Lemon for garnish

Preparation

1. Cut pieces of belly pork and fry them into oil. Take them out a let them drain

- ~~2. Peel the plantain and cut it into pieces of 3 to 5 cms wide.~~
3. Fry in oil till slightly golden.
4. Take them out and place them into individual molds to make the baskets and place into the oven to cook for a few minutes.
5. Then demold them and fill them with the pork crackers and decorate with slices of lime or lemon.
6. Serve them hot.

Note:

- If you don't want to make the baskets just fry the plantain again .
- For the crackers to stay crunchy, add few drops of lemon and bake for a few minutes.