CASSAVA, CHEESE, AND SOYABEAN MILK

Ingredients:
- 1 kilo of cassava
- 100 grams of cheese
- 150 grams of soyabean milk
- 15 grams of margarine
- 15 grams of wheat flour
- 1 teaspoon of white pepper

Preparation:
Wash and peel cassava. Cut into pieces and boil until just soft.
Drain.
Remove any stringy pieces and cut into moderately small cubes.
Grate the cheese or cut into small pieces.
Fold the fat in a pan, add flour, salt, and pepper, stirring well.
Gradually add milk, stir well to make a smooth sauce.
When thick, add half the grated cheese and cassava and stir gently.
Pour into a heat proof dish and sprinkle the rest of the cheese on top. Brown it in the oven or under a grill.

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