

Grandmere Mady Gateau Piment (Chilli Cake) Recipe

This recipe is a classic Mauritian treat, and I hope you enjoy making and devouring these crispy gateau piments!

Gateau Piments (Chilli Cakes)

Servings: 80 cakes

Prep Time: 30 minutes

Cook Time: 5 minutes or until golden brown

Ingredients:

1. 500g yellow split peas (soak in water overnight)
2. 1 cup shallots chopped (or to taste)
3. 1 cup coriander chopped (or to taste)
4. ½ cup green chillies chopped (or to taste)
5. 1.5 teaspoon salt (or to taste)
6. 800 ml vegetable oil (depending on the pan)

Instructions:

1. Rinse and drain the peas. Blend a portion in a food processor until semi-fine, leaving a bit of texture. Transfer to a large bowl. The mixture needs to be slightly grainy as this will keep the gateau piments crispy when frying.
2. Add chopped shallots, coriander, salt, and a splash of water. Mix well.
3. I made the first batch without chilli so Harvey could enjoy them too, and then I added the chilli to the mixture for the rest.
4. Heat oil in a saucepan over medium heat.
5. Using wet fingers, shape small balls and deep-fry until golden brown.
6. Drain excess oil and serve hot. Enjoy.

Serve with: Bread and tomato chutney for a delicious lunch or just by itself for a snack.

Leftovers? Freeze and reheat in an air fryer or oven for a quick snack later!

Bon Appétit!