Vatapá is a dish from Bahia in the Northeast of Brazil. The roots are African. The base for the dish is bread soaked in milk, and then it has a very interesting combination of ingredients typical of that region of Brazil. Vatapá is a traditional filling for Acarajé. You can usually find frozen raw grated cassava at SuperStore.

Ingredients:

- milk
- 1 french baguette or Italian bread
- small amount of dried shrimp
- 3 tbsp of unsweetened peanut butter
- 250 grams of raw grated cassava
- 1 large onion
- 3 garlic cloves
- 2 inches of ginger root
- 8 whole tomatoes from a can
- 1 can of coconut milk
- fresh parsley
- 1/2 cup of dendê oil
- 1 pound of fresh shrimp

Procedure:

1. **Preparing the base**
   - Cut the bread in slices, put in a large bowl and pour enough milk to soak the bread completely
   - Peel and cut the onion in thick slides.
   - Peel and cut the ginger into slices
   - Peel the garlic cloves
   - Add the onions, ginger, and garlic to the bowl of a large food processor and process it until liquified.
   - Add the soaked bread, the grated cassava, the peanut butter, and the tomatoes to the food processor.
   - Process, scraping the sides of the bowl from time to time, until you have an homogeneous paste.

2. **Cook the base**
3. **Finish the vatapá**
   
   - Stir in the dried shrimp, coconut milk, the dendê oil and let the vatapa get very hot again, but without boiling
   
   - Turn off the heat, add the fresh shrimp and the chopped parsley and cover the pot for 3-5 minutes until the shrimp is cooked in the residual heat.