

nutmeg & clove vitumbua



One very horrendous attempt led to the best, most successful, fragrant vitumbua recipe you will ever have! You will really love this one! <3



Ingredients

1 cup of rice	3 tablespoons of sugar
1/2 a cup of dessicated coconut	1 teaspoon of nutmeg
1/2 a cup of coconut milk	1 teaspoon of cardamom
1/2 a teaspoon of clove	1 teaspoon of yeast
Egg white (from one egg)	

Method

First step is soaking the rice. Give it a good wash and place it in your container. Add some more clean water until it is just covered and set aside to soak overnight. Once the time has lapsed, drain all the water and let as much as can drip away for about 5 min.

In a blender, add all the ingredients: coconut milk, the soaked, softened and drained rice, the coconut, sugar, followed by the spices, yeast and egg yolk. Blend for about 5 minutes or until the batter is COMPLETELY smooth. It should have the same consistency as pancake batter.

Grease your vitumbua pan and ladle the batter 3/4 way up. Nudge it with your skewer from time to time and turn them over once they are cooked and golden on one side so that they cook on the other side.

Once done, serve.



SERVE WITH: milk/tea/coffee/ on their own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/nutmeg-clove-vitumbua/>