



Refreshing, easy to make, loaded with antioxidants and super delicious too. You'll love my ukwaju juice!!



## Ingredients

200g of peeled ukwaju	4 tablespoons of brown sugar
1 teaspoon of minced ginger	4 clove corns

## Method

Place your ukwaju in a container and fill it with some water until just covered. Let it soak for 15 minutes or upto overnight.

Once done, separate the pulp from the seeds and fibres and add water bit by bit to facilitate this. Once done, place this in your sufuria, then bring to a low simmer together with your ginger, sugar and clove.

After about 15 minutes, sieve this mixture then allow to completely cool before serving. Once ready, serve and enjoy.



**SERVE WITH:** on it's own, or together with your meals

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

Video: <https://youtu.be/ye5fW5RqWnY>