



One of my faaaaaavorite things to have for breakfast is definitely Mahamri!



Ingredients

1/4 cup of sugar

1 teaspoon of yeast

1 cup of coconut milk

1 teaspoon of freshly ground cardamom

2 cups of all purpose flour

Method

To your bowl, add your flour, the yeast, your sugar and the freshly ground iliki. Mix it all up and once combined, proceed to add your coconut milk - bit by bit- mixing with each addition. Once all the coconut milk is in proceed to knead with your hands until the dough is soft, malleable and no longer sticking onto your hands.

Let this rest and rise for about 40 min. Then divide the dough into quarters and allow it to rise for an additional 20 minutes. Roll it out into 1/4cm thick dough and slice into quarters. Proceed to fry for about 2 minutes until golden brown, swollen and airy, then serve.



SERVE WITH: kahawa/chai/maziwa/mbaazi

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/mahamri-2/>

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