



We love our dawa and best believe the best, yet simplest recipe, is right here!!

[Ingredients](#)



2 large lemons, juiced

5 clove seeds

1 tablespoon of honey

1 heaped tablespoon of minced ginger

1 cinnamon stick

Method

Begin by pouring your room temperature water into your sufuria. To this add the clove and cinnamon and bring it to a boil. Once boiled, add the juiced lemon, your minced ginger and honey. Mix the honey until dissolved. Give it a minute or two on the heat then serve.



SERVE WITH: on it's own love!

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

Video: <https://youtu.be/kgIN6V-6wFE/>