



We love us some great omena and my creamy lime omena is about to become your favorite!!!!



Ingredients

2 cups of omena	1/4 teaspoon of turmeric
1/2 red onion, diced	1 teaspoon of coriander spice
1/2 a cup of chopped celery	1/4 teaspoon of chili paste
5 cloves of garlic, minced	1 teaspoon of lime zest
1/4 cup chopped dania stems	200 ml of double cream
2 tablespoons of tomato paste	Finely chopped dania for garnish
1/2 teaspoon of paprika	

Method

Begin by soaking the omena in some hot water, just to soften and have the oils released. This is completely optional, and if you prefer not to soak, it is ok to go ahead and cook then straight though I recommend that you soak.

In your sufuria, sautee the red onion, celery, garlic and dania stems until softened and fragrant. Next add the tomato paste, the spices and abit of hot water and let the spices cook down. Thereafter, add the heavy (double) cream, and let this simmer for another 5 min on low heat. Add the omena, mix them in and then let this simmer for 10-15 min on low heat.

Once done, garnish and serve!



SERVE WITH: your favorite mboga and some steaming hot ugali.



This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/creamy-lime-chilli-omena/>

Video: <https://youtu.be/kgknq5U49Go>