



Nduma are beautifully versatile & they really shone as fries especially paired with my roasted garlic & grapefruit aioli!!!!



Ingredients

For the fries

1 nduma root (about 200g)	1/2 tablespoon of ginger spice
1/3 cup of molten coconut oil	1/4 teaspoon of thyme
1 tablespoon of cumin	1/8 teaspoon of black pepper
1 tablespoon of garlic powder	Salt to taste

For the aioli

200g of mayonnaise	Dash of salt and pepper
1 teaspoon of very finely chopped chives	1 tablespoon of grapefruit zest
1 teaspoon of minced roasted garlic	Splash of grapefruit juice

Method

Slice your nduma into fries - as thick or as thin as you fancy- and place them in a bowl. To the bowl, douse then in the coconut oil, then add in the spices and toss them. Once coated, spread them over your baking tray and bake for 20 minutes at 150 (time will vary according to how thick your fries are cut).

For the aioli, place your mayonnaise into a bowl. Add the chives, the zest, the garlic and then your salt and pepper. Add your grapefruit juice, a little at a time until the aioli is as thick as you like then you are done. Set aside and once your fries are done, serve with the aioli.



SERVE WITH: the combo on their own or with your fave meaty side and a salad

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/cumin-nduma-fries-with-roasted-garlic-grapefruit-aioli/>

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

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