



There are few things more comforting and nutritious than Uji ya Wimbi and today I show you how to make this classic Kenyan porridge!!!!



Ingredients

3 tablespoons of unga ya wimbi (millet flour)

1 tablespoon of sugar

600ml of water to cook

100 ml of water to mix the flour

8 limes and 4 lemons - juiced

Method

Start by juicing the limes and the lemons. Juice them and pour the fresh juice into a bottle. This can be kept and used over a span of a week. Out of this entire juiced bottle, we shall use 3 tablespoons for the recipe.

In your sufuria, Pour in the water and add in your sugar. Mix the water and dissolve the sugar and allow the water to come to a soft boil. As that is going, Place the unga into a bowl and mix in the smaller amount of water. Once mixed and fairly thick, pour this into the sufuria with the hot water while mixing at the same time.

It will be very runny at first, then thicken in consistency. Once thick, lower the heat and let this simmer for 20 minutes. Just before serving, add in 3 tablespoons of the juiced citrus fruits, mix and serve



SERVE WITH: on it's own or with some warm buns/ buttery toast

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/ui-ya-wimbi/>

Youtube Video : <https://youtu.be/ag-689rLTJc>