Breakfast / Tanzania

Vitumbua



Rice cakes on coconut milk, cooked in a pan of hemispherical wells.

Time 70 min **Servings** 8

What you'll need.

- ☐ 400 g Rice — soaked overnight
- ☐ 300 ml Coconut milk
- ☐ 120 g Sugar
- ☐ 5 g Dry yeast
- ☐ 1 tsp Ground cardamom
- ☐ 60 g Grated coconut
- ☐ 120 ml Vegetable oil
- ☐ 1 pinch Salt

Let's make it.

01 Drain the soaked rice and grind it with the coconut milk into a smooth, loose batter.

02 Stir in the yeast, sugar, cardamom, salt and grated coconut.

03 Leave the batter to ferment four hours in the warm, until it is covered in bubbles.

04 Stir the batter and check the body: it should pour in a ribbon rather than drop in a lump.

05 Heat the dimpled pan and brush each well with oil.

06 Fill the wells three-quarters full and cook three minutes, until the edges set.

07 Turn the cakes with a skewer and give them three minutes more, to a browned sphere.

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