



NYAMA CHOMA DELICIOUS DOMBOLO

INGREDIENTS

Meatballs:

- 300g beef mince
- 2 teaspoons Nyama Choma BBQ Spice
- 1/4 minced onion
- 1 egg

Dough :

- 520g flour
- 40g margarine
- 10g instant yeast
- 1 tablespoon salt
- 2 tablespoons sugar
- 250ml warm water





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METHOD:

- Mix mince, onion, Nyama Choma spices and egg together and refrigerate while making the dough.
- For the Dough :
- Mix the all dry ingredients in a large bowl, then mix in the warm water.
- Knead the mixture until it comes together into a dough and does not stick to your hands.
- Grease a large bowl, transfer the dough to it and cover with clingfilm. Leave in a warm place to rise until double in size.
- Once the dough has risen, press the dough down, and knead for another 5 minutes.
- Divide in to 6 - 8 portions and roll each portion out to place a meatball in the middle.
- Roll the mince mixture in to balls and wrap the dough around each meatball.
- Place each portion in to a well greased pan or teacups. Leave to rise for 30minutes.
- Once the dough has risen for the second time you can steam them on the stove or in a steamer.
- They take 45-50mins to cook.
- Serve with a dipping sauce or chakalaka.

