



NYAMA CHOMA UMBHAKO BREAD



INGREDIENTS

- 2 1/2 cups cake flour
- 7g instant dry yeast
- 3 t white sugar
- 3 teaspoons Nyama Choma BBQ Spice
- 355 ml warm water

METHOD:

- Pre-heat the oven to 180 °C
- Sift the flour, salt, sugar and dry yeast into a mixing bowl and stir well.
- Make a hollow in the centre and add the warm water.
- Mix the liquid into the flour and finish off by mixing with your hands until the dough is smooth and the inside of the mixing bowl is clean.
- Transfer the dough to a well greased loaf tin, cover with a cloth or clingwrap and leave to rise in a warm spot.
- When the dough has doubled in size, place it in the oven and bake for 45 minutes.

