

# Kenyan Coffee Party

## Mandazi

Kenyan-born chef Kiran Jethwa, who hosts Channel 4's Extreme Food, wants everyone to try his recipe for traditional Kenyan mandazi, to help working animals.

*Kiran said: "Kenyan coffee is famous around the world – and there's nothing better to go with a cup than mandazi. They're popular all over Kenya. Why not give them a shot and, at the same time, help ensure working animals get the veterinary care they need. I've had the privilege of travelling the world and trying dishes from many cultures. The SPANA World Tea Party is a great way to sample some of these great flavours and show your support for hardworking animals. These animals play a vital part in the lives of many Kenyans, and poorer communities worldwide."*



### Top tips

- Fresh fruit is a popular dessert in Kenya, especially mangoes, passionfruit, pineapple and watermelon, why not use these to make a delicious fruit salad for your guests?





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#### Ingredients:

- 1 egg, beaten
- 100g sugar
- 120ml milk
- 30g butter, melted
- 250g white flour
- 2 teaspoons baking powder

#### Instructions:

**Prep: 10min** · **Cook: 5min**

**Ready in: 15min**

1. Bring all ingredients to room temperature before mixing them together, adding more flour if necessary. The dough should be soft, but not sticky.
2. Roll the dough on a lightly floured board until it is about 1/4 inch thick.
3. Cut into triangles and fry in hot oil. Fry until both sides are golden brown.
4. Remove mandazi from oil and drain on paper towels.
5. For added sweetness, sprinkle some powdered sugar over the hot mandazi.
6. Mandazi are best served warm.



#### Notes:

- To add some extra flavours, add half a teaspoon of cinnamon, ginger, all-spice, or cardamom to the dough or a combination of these spices (total of half a teaspoon)
- As a healthier option, use 125g of white flour and 125g of wheat flour