



DOMBOLO

Dombolo, also known as steamed bread, is a rich and flavourful South African cuisine. This soft and fluffy bread is a staple in many South African households and pairs perfectly with a variety of dishes. Let's get cooking!



SERVES
6



PREP TIME
4 HOURS



COOK TIME
1 HOUR



DIFFICULTY
MEDIUM



SCAN TO WATCH
THE RECIPE VIDEO

INGREDIENTS

- 1x 10 g packet of dry yeast
- 4 ½ cups flour
- 1 tbsp sugar
- 2 cups warm water
- 1 tsp salt
- ¼ cup Creamline Salted Butter, melted

DIRECTIONS

1. In a large bowl, add dry ingredients and combine.
2. Add warm water and knead until the dough is sticky and starts to pull away from your hands and bowl. Grease your hands with melted Creamline Salted Butter, pour the rest into the dough and knead further until the dough doesn't stick on your hands.
3. Grease a medium sized metal bowl with butter, transfer the dough and cover with cling wrap or a tea towel, and place in a warm place to double in size.
4. Fill a large pot about ¾ way with boiling water, and place the prepared dombolo dough in the bowl, into the pot.
5. Cover the pot and let it simmer for an hour.
6. Place a skewer stick into the dough to ensure that it's cooked. If it comes out dry, it is ready. If there's still a little bit of dough, cook further.
7. Serve warm with stew.



Add freshly chopped parsley and finely grated carrots to the dough for extra flavour and colour.