



Nigerian Puff Puffs

Makes	30 tastes in the classroom	From the garden:	N/A
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Equipment	Ingredients
<ul style="list-style-type: none"> ▪ Large mixing bowl ▪ Large saucepan for frying ▪ Wooden spoon ▪ 3x serving platters ▪ 3x tongs for serving 	<ul style="list-style-type: none"> ▪ 2 cups flour ▪ 2 teaspoons instant yeast ▪ 1/4 teaspoon salt ▪ 3 tablespoons sugar ▪ ½ teaspoon nutmeg ▪ 1 ½ cups warm water ▪ Oil for deep frying

What to do

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| <ol style="list-style-type: none"> 1. Sieve all ingredients into a large bowl. 2. Add the water and mix with a spoon or your hand. 3. Cover and leave for 1 hour 4. Break the bubbles that would have formed while it waited and mix with a spoon or your hand. 5. Fry in medium to hot vegetable oil. 6. Serve hot and eat away |
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Bottom Drawer	<p><i>Did you know?</i> These puff Puffs are made as a sweet treat like we have made today or you can add onion and pepper to mixture just prior to frying for a savoury treat.</p>
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