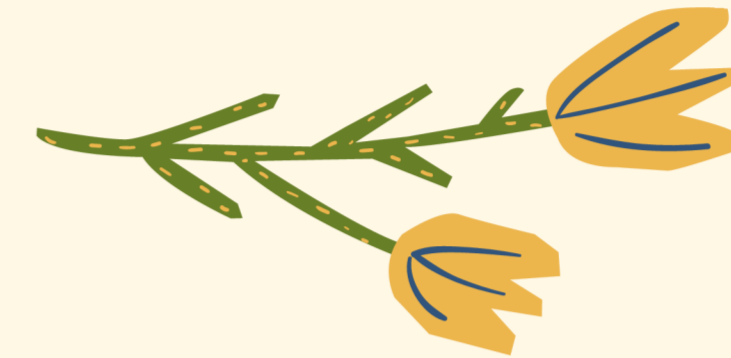


# Chechebisa

Serves 3



## Ingredients

- 2 large flat bread or chapati
- ½ tsp black cardamon powder
- 150g clarified butter (when clarifying the butter add Ethiopian herbs like mother thyme, black cardamon, lippia)
- 1 tsp paprika powder
- ½ tsp salt

## Method

1. **Cut the bread into small pieces, or alternatively, you can use a food processor.**
2. **Add the clarified butter (which contains the Ethiopian herbs) along with the paprika and salt to the flat bread or chapati.**
3. **Mix thoroughly by using your hands until the flat bread becomes soft, like you're massaging the bread.**
4. **It is ready to eat.**

*Serve with yoghurt, milk or tea/coffee*



My name is Madina Workineh Wako, and I hail from Ethiopia.

I migrated to Australia at the end of 2007.

Chechebisa is one the symbolic Oromo cultural food in Ethiopia and most of the time we are having it for breakfast. This is our traditional recipe which I learnt from my mother.

I have a passion for cooking and enjoy developing my own recipes, as well as exploring various cultural cuisines. For me, cooking serves as a form of therapy; it brings me a sense of calm and relaxation.