

# Chechebsa – Ethiopian Breakfast

Makes Approx. 4 Servings

*Chechebsa is a breakfast dish that has been around for several centuries. It combines a simple bread, called Kita, that is made just prior to serving and mixed with a Berbere sauce. It is one of the few dishes that is eaten with a spoon and not injera. The name comes from cheche which means “mix” and bsa means “spread”. When making this dish, the thinner the Kita, flat bread made at the beginning, the more flavorful the final dish.*

Amount	Size	Description
1	Cup	Wheat Flour
3	Tbl.	Niter Kibbeh
2	Tbl.	Old Norse World Cuisine Ethiopian Berbere
1	Tsp.	Salt
1	Cup	Water
-	-	Canola Oil

1. Combine the flour and salt in a bowl.
2. Slowly add a little water and stir until well mixed. Keep adding a little water and mixing until all the water is combined with the flour. Use your hands to mix the dough as it will combine better.
3. Keep mixing until it becomes a little tougher. Loosely cover it and let stand for 30 minutes.
4. Using a clean flour dusted surface roll the dough out until it gets very thin.
5. Add a little canola oil to a skillet heated to medium-high.
6. When the oil is heated, add the rolled-out dough to the skillet.
7. Allow the dough, which will be the Kita, to fry for 2 to 3 minutes.
8. Flip the Kita to fry the opposite side.
9. When you start to see small light brown spots, take it out and place aside to cool.
10. To make the Chechebsa, preheat the oven to 350 degrees.
11. Add the niter kibbeh and Ethiopian Berbere into a skillet and place the skillet in the preheated oven. Allow both to blend as the butter melts.
12. Tear the Kita into small pieces and place them in the skillet with the niter kibbeh mixture and stir to coat evenly.
13. Spoon some of the mixture on a plate and serve.

