

MAKE A UGANDAN ROLEX



A Rolex is classic Ugandan street food, sold at roadside stalls across Kampala and other urban towns. Despite the name, it has nothing to do with expensive watches! Vendors shouting 'rolled eggs' often sounded like they were saying 'Rolex', and the name has stuck!

YOU WILL NEED:

- 2 eggs
- 1 finely diced tomato
- Small handful diced cabbage
- 1 tbsp finely diced onion
- 1 chapati (or a tortilla wrap)
- Salt

TO MAKE:

- Crack the two eggs into a large mug.
- Add half of the tomato, cabbage, red onion and salt and whisk it all together with a fork until it's mixed.
- Heat up a frying pan on a medium-high heat and add a tablespoon of oil. Pour in the eggs and spread them out into a circle roughly the same size as your chapati.
- Once the bottom is browned, carefully flip your eggs and cook for another couple of minutes on the other side.
- Place your chapati on top of the eggs in the pan to warm it up. Remove them from the pan, sprinkle with the rest of the tomato and roll them up! You can wrap it in newspaper for an authentic street stall experience (it also saves your fingers from burning!)