

## **BOZA – Alida Malushi's recipe**

### **Ingredients:**

500 gr. corn flour  
5 gr. dry yeast  
5 liters warm water  
Sugar to taste

Start making Boza two days before you plan to drink it.

### **Day 1 Evening**

In a big pot, mix the corn flour and the warm water. Cover and let it sit overnight.

### **Day 2**

#### **Morning**

Place the pot over medium to low heat and cook for approximately about 2 hours, mixing it often with a wooden spoon. Remove the mixture from heat and let it cool at room temperature until evening.

#### **Evening**

In a separate container, dissolve dry yeast with 3 Tbsp of warm water and let it rise for about 10 minutes. Add the yeast to the cooked corn mixture, cover, and let it sit until the next day.

### **Day 3**

Boza is ready! Strain the liquid through a cheesecloth, add sugar to your taste, mix well, fill your bottles and refrigerate. You can also add flavorings like vanilla extract and cinnamon once it is strained. Serve very cold.