MEET THE CHEF
DONALD REAUBOKA MOLETSANE

In 2002, he joined the South African Chefs Association (SACA) and became one of the top chefs in 2003 in the Free State Province. Chef Donald was the only black student at Olive Chef School out of a class of 29.

He achieved the role as the Executive Sous Chef Lesotho Sun Hotel and at Black Mountain Hotel as the Executive Chef and Operations Manager. Chef Donald is the President of the Lesotho Chefs Association and the Brand Ambassador of Blue Ribbon Lesotho and has worked for the American Embassy as Ambassador Michelle Bond’s personal Chef.

He vigorously encourages young people to follow the career of becoming a chef to help promoting tourism and contributes to the empowerment of cooks and caterers handing down professional skills.
DO IT YOURSELF!
SECHU SA NKU KA LEQEBEKOANE, LE MOROHO OA BOBATSI, LE MOKOPU OA POTELE

INGREDIENTS

LEQEBEKOANE:
- 1 kg wheat flour
- ½ cup brown sugar
- ¼ teaspoon salt
- ½ teaspoon yeast

STEP BY STEP
1. Mix all ingredients with lukewarm water.
2. Let it rise then cook in hot water (cover the dough with plastic).
3. Cook for 1 hour.

MOKOPU OA POTELE (PUMPKIN):
- 300 g pumpkin (mokopu)
- 150 g butter
- 2 g cinnamon stick
- 1 cup brown sugar

STEP BY STEP
1. Peel and cut mokopu.
2. Mix all ingredients.
3. Cook on lower heat for 45 minutes.

MOROHO OA BOBATSI, TENANE LE LESHOABE:
- 200 g moroho
- ½ teaspoon salt
- 1 spoon cooking oil
- 1 teaspoon medium rajh

STEP BY STEP
1. Wash moroho in cold water with a bit of sea salt.
2. Drain the moroho and chop thinly.
3. Heat pan, add oil and curry powder.
4. Add moroho to the pan and mix with the rest of ingredients.